

— 1898 —
RAMÓN ROQUETA



RESERVE

60% Tempranillo – 40% Cabernet Sauvignon

Intense red colour. Ripe fruit aromas with balsamic touches stand out, over elegant notes of vanilla and coconut. Grapes harvested subject to strict quality checks and then fermented at a controlled temperature of 26°C. Maceration for 18 days to achieve the right structure for subsequent ageing for 12 months in French and American oak barrels.



75cl.



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