



LAUDUM ROBLE ORGANIC WINE



Type of wine: Red. **Organic Wine**

Grape varieties: Monastrell 70% and 30% Syrah.

Alcohol volume: 14%

Serve preferably between 15º and 17º

Winemaking: Harvested by hand in boxes. Grapes strictly selected in the winery. Criomaceration before the fermentation and fermentation at a controlled temperature. Malolactic fermentation and ageing for 4 months in new fine grain French, Hungarian and American oak barrels.

Vineyards: Monastrell vineyards over 40 years old

Height of the vineyards: 610 metres.

Soils: Sandy-loamy, chalky and poor in organic matter.

Climate: Mediterranean climate with a strong continental influence, which makes it particularly suitable for the correct ripening of the grapes, since after a dry and hot summer, the ripening process finishes when the weather is still dry and there are large day to night temperature variations, which provide for a greater colour concentration and structure in the wine.

Grape harvest: Monastrell is harvested during the last week of October

Color: Intense cherry red color with violet shades

Nose: Forest fruit overtones on the nose combined with subtle spice and fresh oak notes

Palate: Fresh, lively, refined and elegant palate boasting good acidity. An excellent quality wine.

Vintage 2020: Gold Medal at Berliner Wein Trophy, Berlin. March 2022

Vintage 2020: 91 Points Verema at AND GUIDE 2022

Vintage 2020: Gold Medal at the Gilbert & Gaillard international challenge. March 2022.

Vintage 2020: Gold Medal at the Gilbert & Gaillard international challenge. March 2021.

Vintage 2019: Gold Medal and 93 points at LA SEMANA VITIVINICOLA. Spanish wine magazine.

Vintage 2019: Gold Medal at the Gilbert & Gaillard international challenge. March 2020.

-First prize at the international design competition The Dieline Awards 2016. Exclusive bottle

