



CONVENTO OREJA ROBLE

Variety 100% Tinta del Pais (Tempranillo)
Fermentation: 5 days at 22 degrees C.
Maceration:
days.
Aged 4 months in french oak barrel.

Tasting notes: Medium black plum colour with violet tones. Hints of spices, coffee and vanilla on the nose, and also red fruit. On the palate, it is warm, fresh and pleasant with a long finish.