

EL ILUSIONISTA

ROBLE

TYPE OF WINE:	Red
D.O.:	Ribera del Duero
GRAPE VARIETIES:	Tempranillo
AGEING:	5 months in oak

WINEYARD: The vineyards extend along the 110 km of the river, and penetrate into the east in the province of Burgos.

WINEMAKING: 5 months in wood barrels. 50% french oak and 50% american oak.

SOIL: At the foot of the valley, soils are alluvial with sand and clay. The soil consists of limestone and chalk in the upper part of the sides of the valley, where the "paramo" is found.

CLIMATE: It has moderate rainfall, with the additional contribution of moisture provided by the mists of the Duero. The summers are hot and dry.

COLOUR: Cherry covered colour, clean and bright.

AROMA: Sweet oak with aromas of vanilla and licorice.

TASTE: Very fruity tannins, well structured and balanced. Meaty wine with long finish.

GASTRONOMY: Meat stews and medium-hard chesses.



BODEGAS EL ILUSIONISTA

OFICINAS AVDA. PEINADOR, 51. 36416 MOS
Tel.: 986 442 602 | hga@hgabodegas.com
WWW.HGABODEGAS.COM