



Sentero Roble

Sentero is a wine name inspired by two Spanish terms: “Sendero”, which could be translated into Italian as “Sentiero”, and “Sentimiento” (Feeling). Its label intends to convey the feeling of flowing along the vast vineyard landscapes in Morales de Toro while handpicking their yearly crop.

Region

VARIETY
Tempranillo (Tinta de Toro).

STYLE
Still Wine.

ALCOHOL GRADUATION
14%

SERVING TEMPERATURE
**Best served at 16 and 18°C.
We recommend that this wine is decanted first for at least half an hour before serving.**

Tasting Notes

Deep cherry red in colour with garnet tones. Powerful and elegant on the nose with red fruit and vanilla aromas. Elegant, fleshy, savoury and well balanced on the palate, with great harmony, polished tannins and a long finish.

Food Pairing

A perfect partner for all kinds of red and white meats, game, stews and cheeses.

Technical Information

Grapes are harvest by hand in late September; carefully selected to produce a fresh and fruity wine. The must undergoes a cold maceration, followed by fermentation at a controlled temperature between 24-26°C. The subsequent malolactic fermentation ensures the maximum aromatic potential is reached with notes of vanilla and fruit. Once vinification is complete, the wine is matured for 3 months in new American oak barrels.

Awards

GOLD

2022 Sakura Awards: Sentero Roble 2020