

Ermita de San Lorenzo Reserva 2020 Ruberte - 75 cl.

This wine is a blend of a very old Grenache vine and some cabernet sauvignon coming from a higher altitude bloc on the sides of Mount Moncay. Hand picked.



Vinification

Aged for 36 months in French and American oak barrels, stocked in a 500 year-old cellar under the mountain.



Storage potential

Drink as from : 2024
Best moment : 2024-2027
Until : 2028



To serve

16°C.



Trial analysis

Cherry red colour with violet reflections. Fresh spices and ripe fruit notes, with a hint of roasted coffee. A well balanced structure with silky tannins. A long and pleasant finish. This wine will be an ideal match for red meats, rip cheese and stew.

Description domain

The perfect example of a family estate, with a lot of different parcels of family-owned old vines. Only part of the wines made here are bottled on the estate, most of the grapes and part of the wines being sold in bulk to other wineries. The flagship of the estate's wines is the Ermita de San Lorenzo blend.



Wine style:

Mediterranean, elegant gourmet wine



Assembly

Garnacha (60%), Cabernet Sauvignon (40%)



Region:

Aragón



Appellation:

D.O. Campo de Borja



Wine estate:

Ruberte