

# RAICES

RUFETE 2017

## THE COLLECTION OF SPANISH GRAPE VARIETIES

Native grape of the Sierra de Salamanca region known as Sierra de Francia de Salamanca as well as in Zamora in the north, around Cáceres in the south and in the Arribes del Duero area. It has only just been restored in small plots. These are century-old vines. In the process of being recovered due to its wine making potential.

Generally grown on terraces in slate or granite soils. It prefers sunny days and cool nights, and well irrigated soils. Rufete sometimes is blended with Tempranillo, Mouratón, Bruñal or Bastardillo.



### TECHNICAL INFORMATION

**Harvest time:** First week of October

**Classification:** Sierra de Salamanca DOP

**Origin of the grapes:** Mogarraz

**Grape Variety:** Rufete

**Vinification :** Fermentation for 12 days at 20° / 22°. Two-week postfermentative maceration with its marc.

**Barrel ageing:** 8 months ageing

**Winemaker:** Ruben Magallanes

### TASTING NOTES

Intense red colour with purplish highlights. Nose features red fruit (raspberry, wild strawberry) and dark fruit (blackberry, blueberry), black olives, paprika and a hint of Criollo cocoa. Supple on the palate, delicately supported by an elegant acidity. Good mid-palate body on soft and subtle tannins. Very nice final length with a fresh finish.

### PAIRING

Mediterranean dishes, goulash, duck breast, cooked cheeses and roasted meats.

**SERVING TEMPERATURE:** 16-18°C

### ANALYSE

Alcohol: 13,5 % vol

pH: 3,81

Total Acidity: 4,62 g/l

Residual Sugar: 0,6 g/l

SO2 Total: 69 mg/l