

# BODEGAS VIZCARRA

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FINCAS EN MAMBRILLA  
DE CASTREJÓN  
BURGOS

## LARAN LARAN ROBLE



**VARIETIES** | 100% Tinto fino (local Name for Tempranillo)

**SOIL TYPE (S)** | Sand and clay-limestone

**VINIFICATION** | Maceration: destemmed before fermentation, 14 days maceration with pumping (by gravitation) over three times per day at a temperature of 27°C  
**Malolactic fermentation:** in barrel

**AGING** | 7 months in French and American oak barrels

### ALCOHOL

14% vol

### TOTAL ACIDITY

4,90 g/L

### RESIDUAL SUGAR

1,8 g/L

**PRODUCTION** | 110.000 botl

**FORMAT** | 75cl. – Cardboard cases of 6/12 bottles – 37,5 cl. 50 cl. 150 cl. 300 cl.

### **TASTING NOTES**

#### APPEARANCE

Cherry colored with dark violet glints

#### NOSE

Highly intense and clean, the raspberry and strawberry notes stand out, together with hints of wood but with a predominance of fruit due to its intensity.

#### PALATE

It's engaging and fresh, with a fruity, elegant mid-palate.

### **SHIPMENT DETAILS**

Pallet size: 120 x 80 x 175 cm  
Cases of 6 bot. Weight 7,5 kg

### **PALLET DETAILS**

10 cases per level · 6 levels. Total 600 bottles / 100 cases  
Total Weight 750 kg.

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EXPERIENCES