

# Malvid

## Roble

### Wine Type

Red Oak Age

Wine

### Aging

6 months in French and American oak barrels

18 months in bottle

### Designation of Origin

Toro

### Grape Variety

100% Tinta de Toro

### Alcohol Content

14,5 %. Vol.

### Winemaking

Grapes are carefully selected at their peak ripeness from vineyards with pebble-stone soils. Fermentation takes place under controlled temperatures. The wine is aged for 6 months in French and American oak barrels, providing just the right amount of wood influence, followed by 18 months of bottle aging. It is a wine with both character and subtlety. Pairs well with grilled meats, smoked cheeses, mushrooms, and dishes with rich sauces.

### Tasting Notes

Appearance: Deep, bright cherry-red color with a high layer and a purple rim.

Nose: Intense aromas of ripe red and black fruits, complemented by hints of vanilla and coffee.

Palate: Full-bodied, powerful, and well-balanced, with ripe fruit flavors and toasted notes.

### Serving Temperature

16-18°



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[www.malvidlasecanas.es](http://www.malvidlasecanas.es)