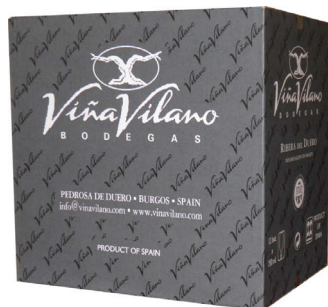


MISA IMPORTS & CUVÉE
Estates from Spain

Viña Vilano “Roble”
 Viña Vilano



COUNTRY	Spain
APPELLATION	Ribera del Duero
VARIETY	Tempranillo
AGE OF VINES	25
FARMING	Sustainable. Yield per hectare is 3,500kg/ha (legal max. DO Ribera 7,000kg/ha).
SOIL	Sandy-clay soils, limestone
ALTITUDE	800 meters
FERMENTATION	Hand Harvested, 100% Tempranillo. Fermentation at 28°C. 10 days of maceration.
AGING	4 months in French oak barrels, and rest in bottle during 3 months.
ALCOHOL	13.50%
PAIRING	Perfect for red meats, roasts, fowl, firm-bodied fish such as salmon and pasta dishes.

TASTING NOTES

Red cherry with a ruby rim, and medium-to-high intensity. Floral notes, aromas of ripe wood berries and hints of vanilla and liquorice. Rounded, structured and persistent in the mouth. Very harmonic wine.

RATINGS HISTORY

- 90 Points by James Suckling; Vintage 2017
- SILVER MEDAL, Munus Vini 2018; Vintage 2017
- SILVER MEDAL, Decanter World Wine Awards 2017; Vintage 2016
- 90 Points by Wine Spectator; Vintage 2014
- 91 Points by Wine Enthusiast; Vintage 2013
- 93 Points by Wine Enthusiast; Vintage 2012

LOGISTICS

Packing: 12 bottles			
L: 12.13 In	W: 9.21 In	H: 12.36 In	Wt: 15 kg
Pallet: 60 cases x12 bottles			
L: 39.37 In	W: 47.25 In	H: 68.90 In	Wt: 1,050 kg