

# LAS LOBERAS

Soto Manrique



<b>COUNTRY</b>	Spain
<b>APPELLATION</b>	Cebreros D.O.P.
<b>GRAPE VARIETY</b>	100 % Garnacha
<b>AGE OF VINES</b>	Over 50 years
<b>FARMING</b>	Sustainable farming,
<b>SOIL</b>	Granite and Slate soils.
<b>ALTITUDE</b>	750—1.060 m.
<b>VINIFICATION</b>	The grapes made the alcoholic fermentation on little tanks of 1000 kg each with 30% of whole cluster. Spontaneous fermentation during 30 days. Light pressing and wine passed directly to old 225L barrels where malolactic fermentation happened at the end of spring.
<b>AGING</b>	Aged in wooden Slovenian "foudres" of 100 HL. (Mastro bottaio Cooper), during 12 months.
<b>ALCOHOL %</b>	14,5%
<b>PAIRING</b>	Grilled or smoked fish, cheese, chicken skewers, roasted meats.

## TASTING NOTES

Cherry red color, deep and bright. Wild aromas with meat and spicy notes. Great palate where citrus notes dominate. Balanced wine that presages a great development in bottle.

## RATINGS

- 94 Robert Parker ( Wine Advocate ) ;vntg 2019
- 93 Robert Parker ( Wine Advocate ) ;vntg 2018



## LOGISTICS

Shipper 6 bottles				Pallet; 112 C/6			
L:	W:	H:	Wt:	L:	W:	H:	Wt:
10.63In	7.68In	12.20In	9Kg	39.37 In	47.25 In	48.03 In	1008Kg