BODEGAS VIZAR · SPAIN

Roble, 2023

Castilla y León, Castilla y León



COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
Red	Tempranillo, Shiraz/Syrah, Merlot, Cabernet Sauvignon	13.5%	2023 · 750 ml

STILL · RED · DRY · LIGHT OAK

KOSHER · NON-MEVUSHAL

Tasting notes

Deep ruby red, with notes of ripe red fruits and hints of vanilla from oak aging. Well-balanced with smooth tannins and a touch of pepper.

About the wine

From the Vizar estate at Villabáñez on the Duero, near Valladolid, where vines grow on river gravel and sand over marl-limestone. As a Roble, the wine spends a short time in oak before bottling, and it is kosher but not pasteurised. The estate's vineyards, known as Dehesa Peñalba, have since gained their own Vino de Pago status.

Winemaking

MATURATION	Rested in oak

Cellar and service

SERVE AT	16–18 °C
FOOD PAIRING	Pairs well with grilled meats like lamb or beef; pasta dishes with tomato-based sauces and cheeses such as Manchego or aged Gouda.

Say it: Bodegas Vizar: bo-DEH-gahs vee-THAR; Roble: RO-bleh