



WINES

BODEGAS TEÓFILO REYES

Teófilo Reyes Roble



TEÓFILO REYES

TECHNICAL DATA



D.O.: Ribera del Duero

Grape Varieties: 100% Tempranillo

WINEMAKING PROCESS



Elaborated following the traditional method at a controlled temperature, using grapes with stems and stalks stripped away.

Maturation is completed with a short period of aging in French Oak Barrels minimum 4 months, endowing the wine the most complex aromas without losing its freshness and fruity character.

TASTING NOTES



It has an intense ruby colour, pure and brilliant. Perfect blend of fruity aromas (forest fruits) and varietal notes (liquorice), with a subtle hint of wood which help to endow it with a very suggestive aromatic complexity. Well structured on the palate, with fresh flavours and soft tannins, leaving a lasting delicate aftertaste.

FOOD PAIRING



The perfect accompaniment to a wide variety of dishes, including meats, cheese, salads. Serve at 16-18°C.

LOGISTICS



Cases of 6 bottles

Europallet: 600 bottles

Case weight: 7.8 kg

Bottle bar code: 8437004065117



VERY FINE VINOS
EXPORT MANAGEMENT