



# CACHET WINE

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## Gaudeamus Roble

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**Code** CAST140

A richly robust, full bodied dry red, showing the jammy black fruits and spice of the noble Tempranillo. Captivating and complex, with notes of liquorice, kirsch and black fruit jam from the warm well sited vineyards and high element of hand picked fruit

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**Tasting Notes:**

Lively deep cherry colour, intense red and black fruits aromas combined with a soft touch of wood and caramel. Black ink and minerals. Voluminous with persistence, if you get my drift -if not then it is a BIG wine without being overly brooding. Fresh and well-integrated acidity. refined, well balanced and elegant. Yum!

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Specification	
<b>Vinification</b>	Night harvest at temperatures < 15°C (same as for our white wines from Rueda). Maceration previous to fermentation to extract fruit aromas. Controlled fermentation at 26°C with our own yeast and few pumping over followed by two days of maceration. Bleeding of the wine without pressing and consecutive malolactic fermentation. The wine is aged in French (45%) and American (55%) oak barrels for 5 months. Before bottling it was kept for another two months in deposit. Barrels used are new (33%) and the rest from second and third year used.
<b>ABV</b>	14.5%
<b>Size</b>	75cl
<b>Drinking Window</b>	Drink Now
<b>Country</b>	Spain
<b>Region</b>	Ribera del Duero
<b>Type</b>	Red Wine
<b>Grapes</b>	Tempranillo
<b>Genres</b>	Practising Organic
<b>Vintage</b>	2022
<b>Body</b>	Rich, bold and robust
<b>Producer</b>	Bodega Hermanos del Villar
<b>Producer Overview</b>	Hermanos del Villar is one of the leading wineries in the area, well knowned and recognized as one of the most reliable producer with wines that not only show the fresh and fruity character of Rueda, but also their complexity, ability to age and quality
<b>Closure Type</b>	Cork
<b>Food Matches</b>	Cheese, white meat, cold and game meat.