

ROMAILA

TOLEDO



FINCA ROMAILA 2018

ALCOHOL CONTENT: 14%

VARIETIES: 50% Cabernet Sauvignon, 25% Syrah and 25% Tempranillo. **Organic wine.**

PRODUCTION: 4.725 bottles



DESCRIPTION

Finca Romaila is the emblematic wine of the winery, since it is made with the best grapes from our vineyard. Each plot is fermented separately and each variety is aged in the barrel that best suits its character. After aging in wood, it is assembled and subjected to slight filtration. In the production of **Finca Romaila** we try to respect the tradition of our roots, introducing science in the creation of this wine.

NOSE

High intensity, aromas of red stone fruit, with a very marked balsamic profile and touches of dark chocolate and licorice. As it oxygenates, more complex aromas such as smoke, cloves, leather and Indian ink appear..

PALATE

Wine with a long history, in which you can appreciate a set of flavors that remain in the mouth even when the wine has disappeared. Lots of fruit, soft toasted wood, well assembled and round. The correct acidity, in balance with its alcoholic level and very polished tannins, give the consumer a silky sensation in the mouth. The flavors of cherry chocolate, licorice, mint and toffee are the ones that prevail.

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