

# boCca

Ribera del Duero  
DENOMINACIÓN DE ORIGEN

**ROBLE**

9 meses en barrica



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**ROBLE**

BOCCA is our OAK wine, a fresh and appetizing wine at any time of the day. Made with grapes from our own vineyards.

Harvest: November. Maceration: five days. Aged in French (20%) and American (80%) oak barrels for nine months. Unfiltered and unstabilized.

Variety: 100% Tempranillo.

Alcohol Content: 13.5% ABV

Color: Picota cherry with purplish edges, showing strength and youth.

Aroma: Very intense on the nose, dominated by wild strawberries, blackberries and raspberries. Dairy, spices, balsamic and mineral notes. Subtle toasted touches of the barrel.

Palate: The sweetness of its fruit broadens the sensations that freshness and minerality bring together in a direct and frank presence in which its successful aging respects the pleasant notes of power (minerality) and tenderness (black strawberries and plum jam.)



**BODEGAS HERCAL SL. C/Santo Domingo 2. 09300 ROA (Burgos) +34 629 85 12 15/+34 947 54 12 81**

[www.bodegahercal.com](http://www.bodegahercal.com) [ventas@somanilla.es](mailto:ventas@somanilla.es)