

## Comments of a Bon Vivant:

*Fall vibes. A beautiful, approachable wine to reminisce and be grateful for the simple pleasures in life. Good choice with grilled fish, poultry, and seafood paella.*

## Bodegas Briones Abad Cantamuda Roble



Over the course of the last two decades, Ribera del Duero has developed a reputation for procuring world class Tempranillo wines, rivalling those from Rioja. Luis Ángel Briones and his wife Carmen Abe, in love with the land, and their family of patient viticulturists, embarked on a new and modern project in 2010, beginning with developing the complexity of the Queen of Ribera del Duero grape varieties: Tempranillo (Tinta del pais). The passion and respect they feel for their vineyards are transmitted in their wines and passed onto those who enjoy them. Their wines under the Cantamuda label have been released onto the market and have caught the eye of some of the major wine critics in the country. The wines are beginning to receive praise, and the word is spreading.



Vibe: *Fall*  
Emotions/Occasions:  
*Gratitude*  
*Nostalgia*

## Bodegas Briones Abad Cantamuda Roble



SKU: 106587

Region	Ribera del Duero
Classification	DO Ribera del Duero
Vintage	2023
Grapes	100% Tempranillo
Soil Composition	Clay and Limestone
Vineyard Training	Guyot
Density/Yield	55 q/ha
Fermentation	Stainless steel, malolactic fermentation in barrels 4 months in the bottle
Alcohol	14.5 %
Residual Sugar	1.6 g/l
PH	3.56 g/l
TA	5.7 g/l
Free SO <sup>2</sup>	
Total SO <sup>2</sup>	32 mg/l

### SALES FACTS:

- *Some of the best high-plain vineyards in Ribera del Duero*
- *Focus on 100% Tempranillo*
- *Environmentally conscious and biodynamic farming principles*

### VITICULTURE

The 14 hectares of vineyards have loose infertile earth with relatively high limestone content. The 14 hectares of trellised and bush vines are cultivated with care and dedication with a great respect for the environment and nature. Exhaustive work maintaining the land and with a conscientious care of the vine from planting until hand picked harvesting the boxes of 15 kilos. The grapes are doubly selected on the vine and in the winery. The family works following a biodynamic and ecological philosophy.