



**rodinia**  
raise your glass!™

**Winery Arts**

**vintae**

**Production**

51,000 btls

**Origin**

Ribera Del Queiles  
Spain

**Packaging**

12pk

**Vintage**

2005

**Varietal**

75% Tempranillo 25% Merlot

**%Alcohol by Voume**

14.%

**Reverse Six**

**Vineyards**

Selection of 90 to 100 year old vines of extremely limited production, naturally cultivated following the biodynamic techniques.

**Harvest**

Manual harvest is undergone in the first 15 days of October.

**Vinification and Ageing**

Fermentation and maceration for the duration of 3 weeks in reinforced concrete deposits of 15,000 kg. The malolactic fermentation is induced in French oak barrels, and is aged for the duration of 16 months, This wine has not been filtered.

**Tasting Notes**

Intense aromas of cigar box and ripe black fruit, black licorice and earth.



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