



# RAICES

## PREMIUM

### RUFETE

**Origin:** Native grape of the Sierra de Salamanca region known as Sierra de Francia de Salamanca as well as in Zamora in the north, around Cáceres in the south and in the Arribes del Duero area. It has only just been restored in small plots. These are century-old vines. In the process of being recovered due to its wine making potential. Generally grown on terraces in slate or granite soils. It prefers sunny days and cool nights, and well irrigated soils. Rufete sometimes is blended with Tempranillo, Mouratón, Bruñal or Bastardillo.

- **Colour:** Dark bluish red
- **Area:** 65 Ha in Spain- 2,805 Ha worldwide
- **Maturity:** Early germination and ripening
- **Yields:** Low fertility with low yields
- **Vulnerabilities:** Not very resistant to dry conditions, vulnerable to powdery mildew and heat.
- **General characteristics:** It produces vibrant cherry red wines. Its aromas are reminiscent of red fruit with herbaceous notes and spices. The palate is pleasantly sweet with soft tannins and beautifully balanced with a fresh acidity. The alcohol level is not too strong.
- **Synonyms:** Rufeta, Penamacor, Tinta Pinheira, Preto Rifete, Rosette, Tinta Carvalha.

### Raices Rufete 2017

D.O.P. Salamanca • 13,5% Vol.

Intense red colour with purplish highlights. Nose features red fruit (raspberry, wild strawberry) and dark fruit (blackberry, blueberry), black olives, paprika and a hint of Criollo cocoa. Supple on the palate, delicately supported by an elegant acidity. Good mid-palate body on soft and subtle tannins. Very nice final length with a fresh finish.

**Pairings:** Mediterranean dishes, goulash, duck breast, cooked cheeses and roasted meats.