HOUSE OF TOWNEND

Gaudeamus Roble

Price	£16.99
Code	CAST140

A richly robust, full bodied dry red, showing the jammy black fruits and spice of the noble Tempranillo. Captivating and complex, with notes of liquorice, kirsch and black fruit jam from the warm well sited vineyards and high element of hand picked fruit

Tasting Notes:

Lively deep cherry colour, intense red and black fruits aromas combined with a soft touch of wood and caramel. Black ink and minerals. Voluminous with persistence, if you get my drift -if not then it is a BIG wine without being overly brooding. Fresh and well-integrated acidity. refined, well balanced and elegant. Yum!



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Specification	
Vinification	Night harvest at temperatures < 15ºC (same as for our white wines from Rueda). Maceration previous to fermentation to extract fruit aromas. Controlled fermentation at 26ºC with our own yeast and few pumping over followed by two days of maceration. Bleeding of the wine without pressing and consecutive malolactic fermentation. The wine is aged in French (45%) and American (55%) oak barrels for 5 months. Before bottling it was kept for another two months in deposit. Barrels used are new (33%) and the rest from second and third year used.
ABV	14.5%
Size	75cl
Drinking Window	Drink Now
Country	Spain
Region	Ribera del Duero
Type	Red Wine
Grapes	Tempranillo
Genres	Practising Organic
Vintage	2024
Body	Rich, bold and robust
Producer	Bodega Hermanos del Villar
Producer Overview	Hermanos del Villar is one of the leading wineries in the area, well knowned and recognized as one of the most reliable producer with wines that not only show the fresh and fruity character of Rueda, but also their complexity, ability to age and quality
Closure Type	Cork
Food Matches	Cheese, white meat, cold and game meat.
Press Comments	Jancisrobinson.com, 2025, 16.5 points: "This is unbelievably good value, outshining the Gordon Ramsay 'Intenso Rosso', selling at a similar retail price, by a substantial margin. The fruit is dark-berried, ripe but not jammy, cool with light menthol freshness, and tucked into only-just-smooth, gliding tannins, which tug into the finish. Well done to make such a good wine at this price."