

VALDUERO 6 AÑOS



Premium Reserva. Limited production of 10.000 bottles

ENTICING WINE

36 months in barrel. 36 months in bottle

Variety

100% Tempranillo

Plant Density

2.600 plants/Ha. fom selected plots

Yield

2.000 kg.

Vineyard Age

More than 40 years

Irrigation

No

Fertilizing that respects the environment

Sheep manure

Vine Cultivation

Low bush

Harvest

First week of October

Picking

By hand in 14kg. crates

Yeast

Indigenous, they contribute to the character and personality of the Terroir.

Barrel Ageing

36 months in barrels of four different types of oak

Bottle Ageing

36 months



Vinification

We would like to emphasise the 6 years of ageing that this wine undergoes in barrel and bottle in our centuries old cellars. This wine is only made in exceptional vintages. Traditional harvest, picking the grapes in small crates: it allows us to keep the grape clusters in perfect condition and with all their aromas. The alcoholic and malolactic fermentation takes place in 500 liter oak barrels. The ageing for 36 months in barrels of 4 different types of oak is done in the tranquillity of our cellar with racking by hand at 12°C and 85% humidity. It finishes with another 36 months of ageing in bottle.

Tasting Notes

Dark, intense purple colour. Notable aromas of coffee and hints of cedar in the nose. A complete and complex wine, full, rich and lush on the palate. Its finish is long and persistent. Memorable for its elegant power.

Pairings

Ideal serving temperature is between 12°C and 17°C. A perfect accompaniment to game meat, lamb, cured cheeses, red meats, nuts and black chocolate.

Of the hills of the property “Las negras”
Sand and clay. Altitude 830 m.

MI. | Max. 40°  Min. -19° | all the info at www.bodegasvalduero.com