

Valduero

TIERRA ALTA

DE 2 COTAS

RESERVA

RIBERA DEL DUERO HIGH LANDS

At 840m. and 900m. above sea level.

Variety

100% Tempranillo

Planting Density

2.600 plants/Ha.

Yield per Hectare

3.500 Kg

Vineyard Age

More than 40 years

Irrigation

No

Fertilizing that respects the environment

Sheep manure

Vine Training

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

2 years and a half in barrels from different types of oak

Vinification

Tempranillo variety. Yields below 3.500 Kg/Ha. The grapes come from 2 of our high altitude vineyards in the Ribera del Duero. One of them is located at 840 meters above sea level, and provides complexity and elegance, and the second is at 900 meters and adds structure to the wine. It is then aged for 2 years and a half in different types of oak...

Tasting Notes

The deep, bright purple colour is overwhelming. Aromas in the nose show notes of coffee, tobacco and oak. On the palate, it is rich and full with seriously powerful tannins. A loyal reflection of our vineyard's own "terroir".

Pairings

The ideal serving temperature should be between 17°C and 19°C. Its flavours taste well with all types of game meat, the famous roasted baby lamb and cured cheeses. Delicious paired with any baked fish.

Harvested at the holm oak wood in the property "El Nogal" Clay and limestone. 840m. and 900m. altitude.



Min. 40°

Max. 40°



Min. -19°

all the info at

www.bodegasvalduero.com