



Valdruero

TIERRA ALTA

EN 2 MADERAS

IN TWO OAKS

Variety

100% Tempranillo

Plant Density

2.600 plants/Ha.

Yield

4.000 kg.

Vineyard Age

30 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

It ages in oak barrels from two different origins

Vinification

Grapes handly collected. The fermentation process will take 9 days in a temperature between 23°C and 28°C and then macerated for another 10 days. During this time we keep a daily process of pumping over. The final step is resting in barrels of two different types of oak for 15 months, and then at least 12 months more in bottle.

Tasting Notes

Bright, dark purple colour. Fruit aromas with balsamic spices and hints of cumin, clove and nutmeg. Exellent structure. Tasty and fresh on the palate, it leaves a long finish. Much more than a normal crianza wine.

Pairings

Best serve between 12° and 15°C. Ideal with beef, cured meats and semi cured cheeses.

Of the 3 slopes of the property “Fuentepinedo”
Sand and clay. Altitude 829 m.



Min.
40°

Max.
40°



Min.
-10°

all the info at

www.bodegasvalduero.com