

Valduero

TIERRA ALTA

DE 2 RACIMOS

GRAN RESERVA

RIBERA DEL DUERO HIGH LANDS

Selection of the 2 best bunches from every vine.

Variety

100% Tempranillo

Planting Density

2.600 plants/Ha.

Yield per Hectare

3.000 kg./Ha from selected plots

Vineyard Age

More than 70 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

4 years

Vinification

This wine is only made in exceptional vintages and with a limited production that is never greater than 10.000 bottles. Tempranillo grapes from very low-yield vineyards (3.000 kg/ha), located at the highest points in Ribera del Duero, which gives wine great structure and top complexity. A surprising profusion of aromas and flavours, thanks to the special grape selection from our oldest vines, more than 70 years old. To elaborate this artisan Gran Reserva, we have made a manual selection of the two best bunches on every vine. A meticulous picking by hand allows us to maintain the grapes in perfect condition and retain all their primary aromas. The alcoholic and malolactic fermentation takes place in 500 liter oak barrels. 48 months of ageing in barrels of different types of oak, added to the silence and peace of our cellar with its natural conditions of humidity and temperature, end up tracing the singular character of this Gran Reserva.

Tasting Notes

An impressive purple red. The nose offers up aromas of fig, toffee, leather and cigar box. Intense flavours on the palate, which open up and expand as one continues to enjoy the wine. The tannins are still alive, despite the age. The finish is long and persistent. An extraordinary wine which reaches the mind through the senses

Pairings

Serve between 18°C and 19°C. It makes sublime any quality dish.

Grapes selected at the properties "El Peñón" and "El Cascorral"
Clay and limestone. Altitude 820m and 888m.



MI.
400

Max.
40°



Min.
-19°

all the info at

www.bodegasvalduero.com