

VALDUERO UNA CEPA

100% Tinto Fino

FROM ONE VINE, JUST ONE BOTTLE

18 months in barrel. 12 months in bottle.

Variety

100% Tempranillo

Plant Density

2.600 plants/Ha.

Yield

3.120 kg/Ha

Vineyard Age

More than 50 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

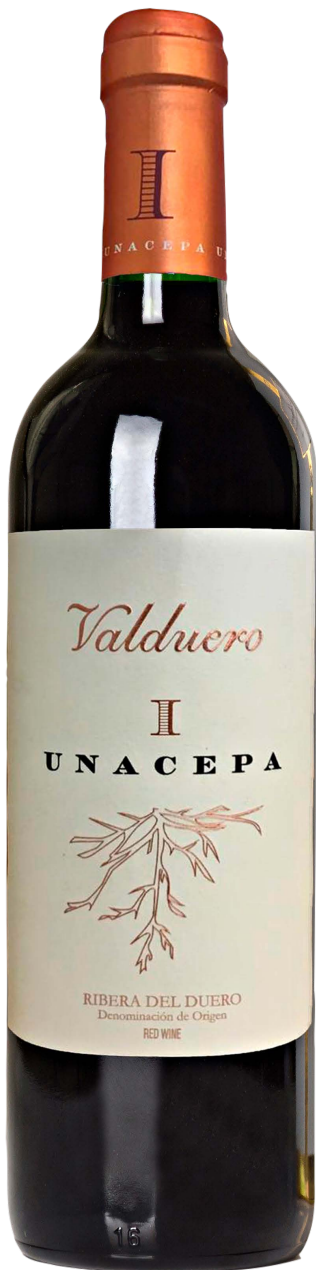
Indigenous, they contribute to the character and personality of the Terroir.

Barrel Ageing

18 months in barrels from two different types of oak

Bottle Ageing

12 months



Vinification

Picked grapes are fermented for 9 days between 23°C and 28°C, followed by a maceration that last 10 days. The vines which produce this wine are all low bush. There is no irrigation or use of chemical fertilizer. A strict pruning in winter is followed by a green pruning in June. Picking is all done by hand. The yield is three time less than from trellised vines, giving grapes that are three times superior in quality. The result: fro each vine bush or 'cepa', just one bottle of wine is produced each year.

Tasting Notes

Dark cherry red. A great complexity and extraordinary intensity of aromas. Aromas of fruit and oak combine, showing notes of mature, red fruit, leather and vanilla. Very well structured and balanced, the integration of alcohol and acidity is excellent and the retronasal finish is very different to the classic Valduero style. This is due to the grapes.

Pairings

Red meat, blue fish, cured cheese and cold meats. Recommended temperature: between 17°C and 19°C

Of the heights of the property "El Charcón"
Clay and limestone. Altitude 842 m.



MI.
400

Max.
40°



Min.
-19°

all the info at

www.bodegasvalduero.com