

VALTRAVIESO

CRIANZA

DESIGNATION OF ORIGIN

Ribera del Duero.

VINTAGE: 2018

This year saw a mild winter with little rainfall followed by heavy rain in the spring. In general, the temperatures were moderate and constant, even during the months of July and August, and this provided good plant vegetative development which, together with the good water balance in the soil, enabled the vineyard to bring to fruition a large amount of grapes with a phenolic maturation well matched with the technological maturation.

WINERY AND VINEYARD'S LOCATION

Piñel de Arriba moorland, "La Revilla" estate at 915 m altitude, together with other plots belonging to loyal winegrowers on the Piñel moorland.

TYPE OF SOIL

Limestone soils with some clay veins in some parts of the estate and other limestone soils from Piñel moorland.

VINEYARD AGE

The Valtravieso vineyard has an average age of 25 years.

TYPE OF VINE

Goblet and trellis in Tinto Fino, trellis in Cabernet Sauvignon.

DATE OF HARVESTING

3rd October Tinto Fino and 23rd October Cabernet Sauvignon.

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VARIETIES

Tinto Fino (99%) y Cabernet Sauvignon (1%).

% ALCOHOL

14,5 %.

WINEMAKER

Ricardo Velasco Pla.

ELABORATION

Valtravieso Crianza is a blended wine made with grapes from our vineyards on the "La Revilla" estate, some old plots of Tinto Fino and Cabernet Sauvignon, together with the best selection of vineyards with different soils, exposures and altitudes within the Ribera del Duero. We elaborate the wine in the traditional way using indigenous yeasts and adapting the fermentations to each area's terroirs.

TIME IN BARREL

At least 12 months in 90% French oak barrels and 10% American oak barrels then aged in the bottle, 2 years in total.

TASTING NOTES:

Appearance: Cherry red, medium-high density.

Nose: Fruity aromas of blackcurrant and strawberry compote with spicy and toasted notes.

Palate: Pleasant on the palate with fine, well-integrated tannins, precise volume and a fresh passage through the mouth thanks to its lively acidity.

PAIRING

Perfect pair with grilled meats, cured cheeses and red meat stews. As well as baked fish and pasta dishes.

AWARDS

Robert Parker: 90 puntos

Tim Atkin: 90 puntos

James Suckling: 91 puntos

Concurso Mundial de Bruselas: Medalla de Plata

Guía Peñin: 92 puntos

