



# VT TINTO FINO

## Personal, direct and chalky.

A single varietal of Valtravieso that comes from the limestone areas of the "La Cotarra Alta" and "Valdelobas" plots within our "La Revilla" estate, whose vineyards have an average age of 25 years and low yields. An expressive wine, with character, power and elegance. A limited production wine with great ageing potential.

### DESIGNATION OF ORIGIN

Ribera del Duero.

### VINTAGE: 2018

This year saw a mild winter with little rainfall followed by heavy rains 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 give fruit to 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.

### TYPE OF SOIL

The most limestone soils on the estate.

### VINEYARD AGE

An average age of 25 years.

### TYPE OF VINE

Goblet and trellis.

### DATE OF HARVESTING

11th October.

### VARIETIES

Tinto Fino (100%).

### % ALCOHOL

14,5 %.

### WINEMAKER

Ricardo Velasco Pla.

### ELABORATION

We carry out a meticulous selection of the best grapes from the most limestone plots of our "La Revilla" estate, which we leave to macerate pre-fermentative for a very short period. During fermentation, we allow the grapes to infuse so that they can calmly transfer their compounds to the must, with one or two maximum pump-overs per day and a delestage at the appropriate time. Finally, we carry out a longer post-fermentation maceration, which we determine by tasting.

### TIME IN BARREL

Around 16 months in total being 12 months of ageing in fine-grained French oak barrels of 2 and 3 uses and some new barrels, depending on the vintage, with a subsequent refinement of 4 months in foudre, thus avoiding a greater contribution of wood.

### TASTING NOTES:

Appearance: Deep cherry red colour.

Nose: Notes of black fruits such as blackberries and blueberries with balsamic and toasted touches.

Palate: Powerful and structured, with great volume. A depth led by a good level of acidity with a long and pleasant finish of cherries in liqueur.

### PAIRING

Excellent with game dishes or stews such as roast suckling pig or suckling lamb and grilled red meats. It is also an excellent companion for cured cheeses.

### AWARDS

Vintage 2019: Tim Atkin 94 points

Vintage 2018: Robert Parker 93 points | Guia Peñin 92 points

