

# VALDUERO 6 AÑOS

Premium Reserva. Limited production of 10.000 bottles.

## AN EXCLUSIVE WINE

36 months in barrels. 36 months in bottle.

### Variety

100% Tinto Fino.

### Plant Density

2.600 plants/Ha.

### Yield

2.000 kg. from specially selected plots.

### Vineyard Age

More than 40 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.

### Yeasts

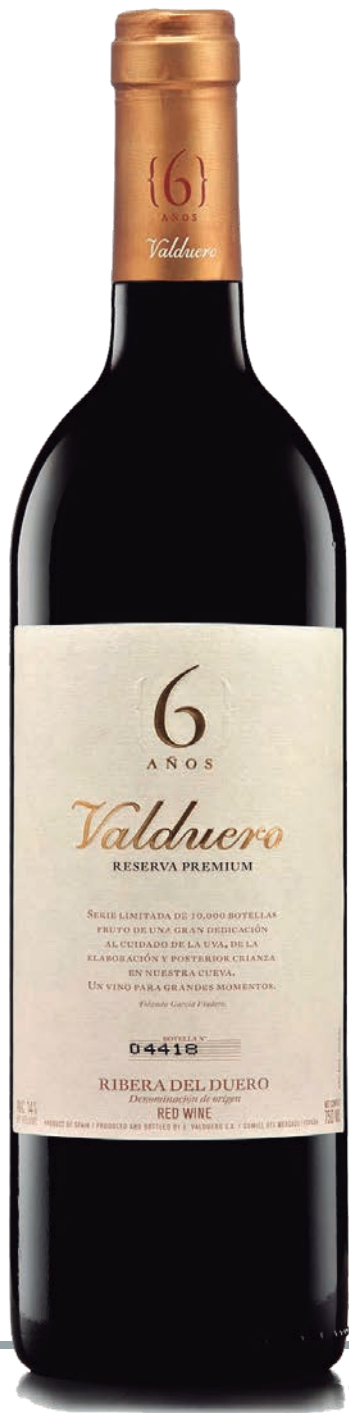
Indigenous, they contribute to the character and personality of the terroir.

### Barrel Ageing

36 months in barrels of four different types of oak.

### Bottles Ageing

36 months.



### Vinification

We would like to emphasise the 6 years of ageing that this wine undergoes in barrel and bottle in our centuries old cellars. This wine is only made in exceptional vintages. Labour intensive and artisan picking in small crates allows us to offer this wine grapes in perfect condition and with all their aromas. The ageing for 36 months in barrels of 4 different types of oak is done in the tranquillity of our cellar with racking by hand at 12°C and 85% humidity. It finishes with another 36 months of ageing in bottle.

### Tasting Notes

Dark, intense purple colour. Notable aromas of coffee and hints of cedar on the nose. A complete and complex wine, full, rich and lush on the palate. Its finish is long and persistent. Memorable for its elegant power.

### Pairings

Ideal serving temperature is between 18°C and 19°C. A perfect accompaniment to game, lamb and cured cheeses.

Of the hills of the property “Las Negras”.

Sand and clay. Altitude 830 m.



Ml.  
400

Max.  
40°



Min.  
-19°

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