

# VALDUERO RESERVA

100% Tinto Fino

## A NOBLE CHARACTER

30 months in barrel. 18 months in bottle.

### Variety

100% Tinto Fino.

### Plant Density

2.600 plants/Ha.

### Yield

3.000 kg.

### Vineyard Age

More than 50 years.

### Irrigation

No.

### Fertilizing that respects the environment

Sheep manure.

### Vine Cultivation

Low bush.

### Harvest

Third week of October.

### Picking

By hand in 14 kg. crates.

### Yeasts

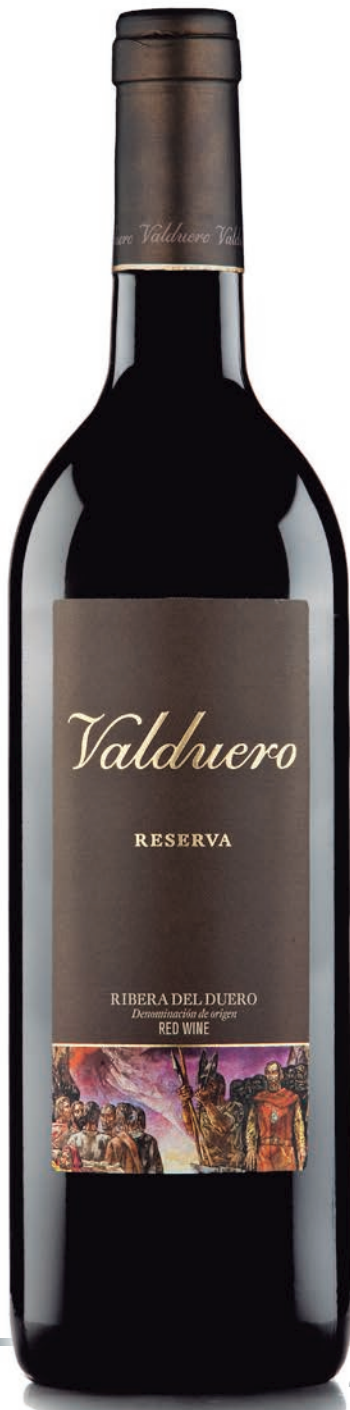
Indigenous, they contribute to the character and personality of the terroir.

### Barrel Ageing

30 months in barrels of three different types of oak.

### Bottle Ageing

18 months.



### Vinification

We pick by hand, in 14 kg. crates, as tradition demands. Fermentation lasts 8 days at temperatures between 23°C and 28°C, followed by a maceration lasting 10 days. Each time the maximum temperature of fermentation is reached, we carry out a daily process of pumping over. After 30 months of barrel ageing in 3 different types of oak, we begin the 18 months of bottle ageing, which gives our Reserva its unique character.

### Tasting Notes

The deep, bright purple colour is overwhelming. Aromas on the nose show notes of coffee, tobacco and oak. On the palate, it is rich and full with seriously powerful tannins. A loyal reflection of our vineyard's own "terroir".

### Pairings

The ideal serving temperature should be between 17°C and 19°C. Its flavours suit well all types of game, the famous roast baby lamb and cured cheeses.

Of the area of holm oak trees of the property "El Nogal", Clay and limestone. Altitude 871 m.



ML. 400

Max. 40°



Min. -19°

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