

VALDUERO ROSADO ROBLE



55% Tempranillo, 45% Albillo.

ELEGANCE AND POWER

The only Ribera rose aged in barrel.

Variety

55% Tempranillo, 45% Albillo.

Plant Density

2.600 plants/Ha.

Yield

4.000 - 4.500 kg.

Vineyard Age

12 years for Albillo. 30 years for Tempranillo.

Irrigation

No.

Fertilizing that respects the environment

Sheep manure (Albillo) - Low bush (Tempranillo).

Vine Cultivation

Trellised.

Harvest

First week of October.

Picking

By hand in 14 kg. crates.

Yeasts

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

Barrel Ageing

6 months in oak french barrels.

Bottle Ageing

This Rosé will improve in bottle.



Vinification

We pick the grapes up by hand in boxes of 14 kg. At night, we cool the grapes at 4°C before crushing and putting them into the barrel to leave it to macerate prior to pressing. Fermentation, at a maximum controlled temperature of 12 °C, which gives this wine its powerful aromatic load.

We age the wine for 6 months in French oak barrels, passing it, then, to the bottle aging as long as it is considered adequate to achieve a perfect harmony among the peculiarities of varieties, wood and reduction in the bottle.

Tasting Notes

We are in front of a rosé well aged in oak. Its color is ruby with golden trims. Its aroma reminds red fruit, but also wood, vanilla, rosemary or smoked.

The Albillo grape makes it alive and fresh in the mouth, while the Tempranillo and the barrel confer tastes of cassis and spices, giving an extraordinary complexity in a rosé.

Pairings

It can accompany a meal from beginning to end, covering with excellence any pairing.

Of property “La Yunquera” and “Fuentepinedo”
Pebbly sand and Clay. Altitude 815-829 m.



Ml. 400

Max. 40°



Min. -19°

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