

VALDUERO UNA CEPA



100% Tinto Fino

FROM ONE VINE, JUST ONE BOTTLE
18 months in barrel. 12 months in bottle.

Variety

100% Tinto Fino.

Plant Density

3,120 plants/Ha.

Yield

2,600 kg/Ha.

Vineyard Age

More than 50 years.

Irrigation

No.

Fertilizing that respects the environment

Sheep manure.

Vine Cultivation

Low bush.

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

18 months in barrels of two different types of oak.

Bottle Ageing

12 months.



Vinification

Picked grapes are fermented for 9 days at between 23°C and 28°C, followed by a maceration that lasts 10 days. The vines which produce this wine are all low bush. There is no irrigation or use of chemical fertilizer. A strict pruning in winter is followed by a green pruning in June. Picking in all done by hand. The yield is three times less than from trellised vines, giving grapes that are three times superior in quality. The result: from each vine bush or “cepa”, just one bottle of wine is produced.

Tasting Notes

Dark cherry red. A great complexity and extraordinary intensity of aromas. Aromas of fruit and oak combine, showing notes of mature, red fruit, leather and vanilla. Very well structured and balanced, the integration of alcohol and acidity is excellent and the retronasal finish is very different to the classic Valduero style. This is due to the grapes.

Pairings

Red meat, blue fish, cured cheese and cold meats. Recommended temperature: between 17°C and 19°C.

Of the heights of the property “El Charcón”.
Clay and limestone. Altitude 842m



Ml. 400

Max. 40°



Min. -19°

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