

VALDRINAL SQR

This wine is the personal creation of David Cuellar. The name comes from the English word "quare" which means "squared." It is Valdrinal squared.

The wine is very potent from its very first scent. Intense, structured and fine, all at the same time. An elegant wood as a result of the malolactic fermentation in French casks. It is soft to the taste, seductive, delicate but very persistent. It reminds us of intense red fruits, nuts and balsamic fruits.

APPELLATION OF ORIGIN

Ribera del Duero

GRAPE VARIETY

Tinta Fina 100%

TYPE OF CASK

French Oak

CLIMATE

Mediterranean, cold, very continental with a considerable hydric deficit.

AVERAGE AGE OF THE VINEYARD

100 years

TEMPERATURE OF CONSUMPTION

15/17°C

ENOLOGIST

Isaac Fernandez Montaña

AGING IN CASK

12 months

ALCOHOL CONTENT

14%

PH

3.62

TOTAL ACIDITY

5.46 g/l

VOLATILE ACIDITY

0,65 g/l

PRODUCTION

10 .000 bottles; 0.75 liters

