

RUDELES VALDEBONITA

2018



Recently elaborated Fresh & Paring

The vines are predominantly grown in the valley between the villages of Peñalba de San Esteban and Atauta. The tempranillo grapes come from the Finca El Portillazgo, which is situated at an altitude of 850m, and has a sunny location and a well drained stony soil.

Grape varieties 95% tempranillo from young 17 year old vines and 5% garnacha from 100 year old vines.




Vinification The tempranillo grapes were handpicked into 12 kg cases on October 10th, and they were carefully chosen on the selection table at the winery for vinification, the garnacha was picked four days later. The grapes are de-stemmed and the berries crushed for the alcoholic fermentation under a controlled temperature (23°) to keep the flavours

Ageing . The maceration period was of 9 days with various pumping over depending on the evolution of the fermentation.

Technical data Alcoholic content: 14 % Acidity: 5,1g/l pH: 3,2
Residual sugar: 0,2

The Cepas Jóvenes wine is an intense red colour, clear and brilliant. This easy-drinking wine develops refreshing dry fruit flavours. On the palate, the wine is soft with a substantial finish. The freshness of the wine is preserved by an early bottling.



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