

VALPINCIA

Vineyard: Espalier system. Clayey-sandy soils at 700-950 m a.s.l.

Vineyard age: between 15 and 25 years old.

Variety: 100% Tempranillo (Tinta del País).

Yield: 6,000 kg/ha.

Ribera del Duero, Spain.

Clean and brilliant, with a cherry-red colour and some violet tones with medium depth. Notes of ripe black and red fruit, such as blackberries and cherries. On the nose, it is very clean, with an appealing and straightforward fruity character. It has a medium body, good unctuousity and pleasant tannins that are round in the mouth.

Cold maceration for three days, alcoholic fermentation at a controlled temperature of 26 degrees for seven to 10 days.

Ageing: 6 months in French oak barrels.

Production: 75,000 bottles.

**TEMPRANILLO
OAK
75 CL.**



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