

VALPINCIA

RESERVA

Vineyard: Goblet system. Clay loam soils mixed with different kinds of alluvial and calcareous sediments, depending on the micro-regions, at 820-950 m a.s.l.

Vineyard age: 30-50 years old.

Variety: 100% Tempranillo (Tinta del País).

Yield: 4,500 kg/ha.

Ribera del Duero, Spain.

Ruby-red colour of medium intensity, which over time delivers colours that do not speak of youth but of complexity. On the nose, rich and well-integrated tertiary aromas, a product of its long ageing in French oak. Tobacco leaves, cedar and leather predominate over the aromas of ripe fruits. In the mouth, it has a medium body with appealing smoothness and elegance. Well-tamed and pleasant tannins. The years in the barrel and bottle lend it complexity and delicacy.

Cold maceration for three days, alcoholic fermentation at a controlled temperature of 28 degrees for seven to 10 days and post-fermentative maceration for seven to 10 days.

Ageing: 18 months in French oak barrels.

Production: 10,000 bottles.

TEMPRANILLO

RESERVA

75 CL.



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