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| PRODUCT NAME | VALTRAVIESO TINTA FINA |
| TYPE OF WINE | RED WINE D.O RIBERA DEL DUERO |
| VINTAGE | 2016 |
| GRAPE VARIETIES | TINTO FINO (100%) |

1.- PRODUCT DESCRIPTION**A) Analytical Characteristics:**

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| % Alc. | 15 | SO₂ total (mg/l) | <150 |
| Total acidity (g/l tartaric) | >4 | Reducing sugars (g/l) | <4 |
| Volatile acidity (g/l acetic) | <1 | | |
| Pb (mg/kg) | <0,15 | Ochratoxin A (µg/kg) | <2 |

B) Tasting Notes:

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| VISUAL | Red cherry color. |
| NOSE | Black fruits like blackberries and cranberries. Balsamic and toasted aromas. |
| TASTE | Mouth powerful and structured, with a lot of volume. Warm finish with a nice cherry liqueur sensation. |

C) Additives:

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|------------------|--|
| Sulphites | |
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D) Aging Characteristics:

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| Barrel time | 10-16 months | French and American oak barrels | 8 months in the bottle |
| Alcoholic fermentation | Stainless steel tanks | 8-10 days | 22-26°C |

E) Packaging Characteristics:

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|---|------------------------------|-----------------------------|-------------------------------|
| Vacuum packaging with inert atmosphere | Bottle 0,75 l y 1,5 l | Natural cork stopper | Label, capsule and box |
|---|------------------------------|-----------------------------|-------------------------------|

2.- EXPECTED USE / CONSUMER VULNERABILITY

ALLERGENS: Contains sulphites.

Women should not drink alcoholic beverages during pregnancy because of the risk of birth defects.

Consumption of alcoholic beverages impairs your ability to drive a car or operate machinery and may cause health problems.

3.- CONDITIONS OF CONSERVATION AND CONSUMER RECOMMENDATIONS

- Store wine bottles in a cool place (14°C to 17°C), in a horizontal position, without sudden changes in temperature and in the absence of odors.
- It is recommended to consume before age 6.
- Serve at 14°C-18°C

4.- APPLICABLE LEGISLATION

- RD 140/2003 Calidad del agua de consumo humano.
- RD 902/2018 Actualización del RD 140/2003.
- Ley 14/1986 Ley General de sanidad.
- RD 191/2011 Registro General Sanitario de Empresas Alimentarias y Alimentos.

Approved by: **Dir. Técnico**



- R (CE) 852/2004 Higiene de los productos alimenticios.
- Ley 17/2011 Ley General de Seguridad Alimentaria y Nutrición.
- R (CE) 1881/2006 Contenido máximo de determinados contaminantes en los productos alimenticios.
- R (CE) 1935/2004 Materiales y objetos destinados a entrar en contacto con alimentos y por el que se derogan las Directivas 80/590/CEE y 89/109/CEE.
- RD 866/2008 Lista de sustancias permitidas para la fabricación de materiales y objetos plásticos destinados a entrar en contacto con los alimentos y se regulan determinadas condiciones de ensayo.
- RD 1169/2011 Información alimentaria facilitada al consumidor.
- RD 2073/2005 Criterios microbiológicos aplicables a los productos alimenticios.
- RD 280/1994 Límites máximos de residuos de plaguicidas y su control en determinados productos de origen vegetal.
- Pliego de condiciones D.O. Ribera del Duero.