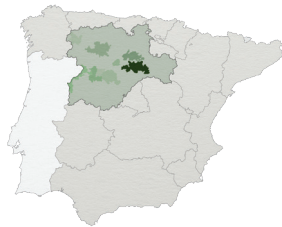




VALTRAVIESO
BODEGAS Y VIÑEDOS



D.O. Overview:

Under Vine : 22,500 ha (55,598 ac)

*Vineyard Elevation Range : 760-950 m
(2,493-3116 ft)*

Climate : Mediterranean with continental influences

Soil Types : Clay and sand with layers of limestone, marl, and chalk

Primary White : Albillo

Primary Red : Tempranillo, Cabernet Sauvignon, Malbec, Merlot

ORIGIN

D.O. Ribera del Duero | Piñel de Arriba moorland

DESIGNATION

'Gran Valtravieso' Gran Reserva

VARIETY

100% Tinto Fino (Tempranillo)

ALCOHOL

15%

OVERVIEW

The icon and ambassador of the winery. A serious wine with great finesse, elegance, structure and mineral character highlighting the pure expression of variety. Barrel aging is intended accompany and balance, rather than dominate. A limited production flagship with great aging potential.

VINEYARD

From the "La Revilla" estate at just over 3,000 feet in elevation. The vines are planted in limestone soils marked by veins of clay. The average age of the goblet pruned vines are 25 years.

PROCESS

Gran Valtravieso is traditionally produced from only the finest clusters. Starting with a hand-harvested selection into small boxes, the fruit is then carefully sorted, macerated and fermented naturally with indigenous yeasts.

Maturation occurs over 36 months. Initially this cuveé spends a year in 50% new French oak barrels before being racked to concrete tank for another 12 months. Prior to market, the bottled wine ages in cellar for the final year.

TASTING

Intense brightness and density; cherry red in color with a ruby rim. Direct with great finesse, elegance, structure and mineral character highlighting the pure expression of the variety. Velvety and fresh on the attack with an unctuous palate and a deep, long finish structured by aromatic tannins.