

'Viñedos Olvidados' is Valtravieso 's latest project. This ambitious undertaking involves rescuing acreage where traditional vineyards have been abandoned, or are at risk of being uprooted, and saving native varieties. The Valtravieso team, led by Pablo González Beteré and Oenologist Ricardo Velasco Pla, has produced wines from traditional varieties in the Covarrubias mountains in the DO Arlanza, Monastrell in Fuente Álamo in the DO Jumilla, and Bobal in Casas de Benítez in the DO Ribera del Júcar.

## VIÑEDOS OLVIDADOS

VALTRAVIESO BODEGAS Y VIÑEDOS

ORIGIN	D.O. Arlanza
DESIGNATION	Las Mamblas 'Tinto de Villa'
VARIETY	Primarily old-vine Tempranillo with Mencía, Monastrell, Bobal & Garnacha
OVERVIEW	Elegant and honest. A wine that is a faithful reflection of the Arlanza character. Fresh and direct, this is best expression of the ancestral Tempranillo in its northern limit of cultivation–a photographic representation of the terroir of Covarrubias.
V I N E Y A R D	The Valtravieso vineyards also have a privileged location in Covarrubias. At a thousand meters above sea level, next to the Las Mamblas mountain range, the exceptional landscape made up of centuries-old goblet vines, have been worked and restored by hand. The old vineyards maintain the original plantation style where different varieties coexist, with practically no space between the vines, requiring extensive manual work.
PROCESS	Microvinifications are determined by vineyard and area. Grapes are destemmed into fermenters without the use of pumps. Daily manual crushing proceeds through the long, gentle maceration and fermentation. Malolactic fermentation is carried out in barrels, with the final blending occurring halfway through the aging process. Maturation occurs over 12 months in French oak barrels.
TASTING	Red cherry in color with purple glints and medium density. Seasonal red and black fruits with hints of herbs, balsamic, and soft spicy notes. Full and fresh with a velvety, fluid palate and a long aromatic finish.

