

'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



ORIGIN D.O. Ribera del Júcar DESIGNATION Mil Cantos 'Bobal' VARIETY 90% Bobal & 10% Airen. Old vines. OVERVIEW Powerful, balanced and timeless. This wine is made from very old plots of low-yielding Bobal grapes and blended with a small percentage of old vine Airén. A true reflection of the grape, this is a wine of concentration, not extraction VINEYARD From the oldest Bobal vineyard in Ribera del Júcar. The century-old, goblet-pruned vines are planted in soils consisting of boulders, crushed rock, sand and clay substrate. PROCESS Fermentation occurs in large stainless steel vats with a short daily pump-over. To avoid over extraction, this wine does not receive an excessively long maceration. Malolactic fermentation is carried out in barrel. Aged for 20 months in large-volume French oak barrels. TASTING Red cherry color with high density. Delivers an explosion of ripe red and black fruit on a base of spices. The palate is ample, but fresh, with a long

structured finish.

