

VIÑEDOS OLVIDADOS



VALTRAVIESO
BODEGAS Y VIÑEDOS



'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.

ORIGIN

D.O. Arlanza

DESIGNATION

Muniadona 'Barrica'

VARIETIES

Albillo Mayor, Viura, Cayetana, Castellana, Alarije, and others.

OVERVIEW

Complex, complete and complicated. A wine made from more than 9 white varieties, with a base of Albillo Mayor. The vines are inter-planted in the vineyard with red grape varieties. A great white wine with a flavorful and acid mouthfeel and a very long presence.

VINEYARD

The Valtravieso vineyards also have a privileged location in Covarrubias. At a thousand meters above sea level, next to the Las Mambblas 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

Grapes, from across all of the plots, are harvested together and pressed directly in a vertical hydraulic press. Fermentation is carried out on its lees in stoneware vats with subsequent aging in neutral French oak barrels. The wine matures for an additional 12 months in oak prior to bottling.

TASTING

Straw yellow with golden reflections. Notes of white fruit, quince, pear, with touches of white flowers. Creamy and fresh on the attack with an ample and complex mouthfeel. Balanced by the vibrant acidity. Long through the finish with slight hints of barrel.