



**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*



**VALTRAVIESO  
BODEGAS Y VIÑEDOS**

**ORIGIN**

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

**DESIGNATION**

'Finca La Atalaya' Reserva

**VARIETY**

90% Tinto Fino (Tempranillo), 10% Cabernet Sauvignon

**ALCOHOL**

15%

**OVERVIEW**

Confident, classic and seductive. This is a wine with a classic spirit— complex, deep and elegant. A limited release that comes from a selection of the most limestone-rich estate soils.

**VINEYARD**

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

**PROCESS**

The Reserva is traditionally fermented (separately by variety and soil composition) with indigenous yeasts that are uniquely adapted to express the various terroirs. The Cabernet Sauvignon is produced with longer macerations and slightly higher fermentation temperatures than the Tempranillo.

Maturation is two-part and occurs over 15 months in French oak barrels and followed by an additional year in bottle.

**TASTING**

Vibrant red cherry red color with high density. Notes of ripe black fruits including plum and blackberry compote with hints of gooseberry, tobacco and cedar. Delivers a full-bodied, voluminous and textured palate. A generous level of acidity carries through the long finish.