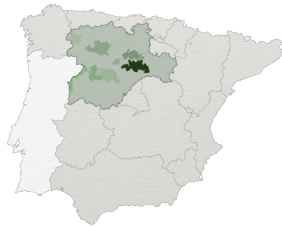




VALTRAVIESO BODEGAS Y VIÑEDOS



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

VT Vendimia Seleccionada

VARIETY

75% Tinto Fino (Tempranillo), 12.5% Cabernet Sauvignon, 12.5% Merlot

ALCOHOL

15%

OVERVIEW

Surprising, complex and extraordinary. An international style with profound aromas and volume, unctuousness and an enveloping body. A limited production release 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

Traditionally fermented (separately by variety and soil composition) with indigenous yeasts that are uniquely adapted to express the various terroirs. The Cabernet Sauvignon and Merlot are produced with longer macerations and slightly higher fermentation temperatures than the Tempranillo. Post-fermentation, the wine stays on-skins for an extended maceration before pressing.

Maturation occurs over 16 months in fine-grained French oak barrels (25% new) for 2 months before being racked to second and third-use barrels for the duration.

TASTING

Deep cherry red in color with notes of blackberries, blueberries, balsamic and toasty touches. Powerful, structured and full-bodied. The depth is lifted by proper acidity. Finishes long with notes of cherry liqueur.