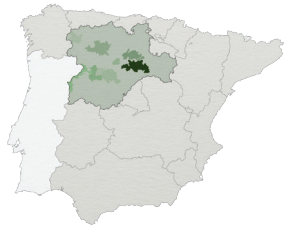




VALTRAVIESO
BODEGAS Y VIÑEDOS



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 Tinto Fino

VARIETY

100% Tinto Fino (Tempranillo)

ALCOHOL

14.5%

OVERVIEW

Personal, direct and elegant. A single varietal release from the limestone-rich "La Cotorra Alta" and "Valdelobas" blocks of the estate. An expressive, limited-production wine, with character, power, elegance and profound aging potential.

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 VT Tinto Fino is traditionally produced from only the finest clusters. A short maceration is followed by a natural, indigenous yeast fermentation with gentle daily pump-overs. Post-fermentation, the wine stays on-skins for an extended maceration before pressing.

Maturation occurs over 16 months in fine-grained French oak barrels and foudres. A low percentage of new oak imparts a more gentle impression of wood on the finished wine.

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.