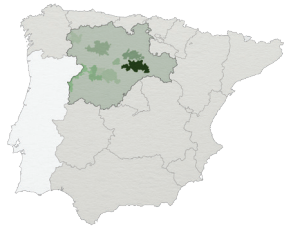




VALTRAVIESO BODEGAS Y VIÑEDOS



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

Valdelobas

VARIETY

100% Tinto Fino (Tempranillo)

ALCOHOL

15%

OVERVIEW

A single varietal wine that comes from the area with the highest limestone content of parcel "Valdelobas" in the "La Revilla" estate, whose vineyards have an average age of 15 years and low yields.

VINEYARD

From the "La Revilla" estate at just over 3,000 feet in elevation. The goblet pruned vines are planted in limestone soils marked by veins of clay.

PROCESS

A meticulous selection of the best grapes from areas of the vineyard with the highest limestone content. A short pre-fermentation maceration occurs before being traditionally fermented with indigenous yeasts that are uniquely adapted to express the terroir. During fermentation, the grapes are gently infused with one or two pump-overs per day and delestage at the appropriate times. A longer post-fermentation maceration follows, which is determined by tasting.

Maturation occurs over 16 months, with 8 months in fine-grained French oak barrels (2nd and 3rd use). A subsequent refinement of 8 months occurs in foudre, thus avoiding a greater contribution of wood.

TASTING

Medium cherry-red in color. Delivers beautiful notes of black fruit, such as blackberries and blueberries, with hints of balsam and toast. Fine and precise on the palate with abundant freshness. The depth is led by a good level of acidity with a long and pleasant finish on aromatic tannins.