



VEGA RIANZA

Tinto Reserva

D.O. RIBERA DEL DUERO

Vines

The Vega Rianza Reserva is produced using only the Tinta del País (Tempranillo) grape. The vines used to produce Valdubón are spread across different parts of the Ribera del Duero region, and are mainly found in the Roa, Pardilla and Milagros areas. The vines selected to produce Vega Rianza Reserva are over 30 years old, and are noted for the high concentration and exceptional aromatic potential of their grapes. Vineyard care is subject to extremely close monitoring, focussing our efforts on controlling yield; the vines are thinned to obtain an average production of 6-7 bunches per vine, which represents a yield that never exceeds 4,500 kg. The quality of the grape is completed by green pruning, which ensures that the grape is properly ventilated and sunned throughout the entire ripening process.

Harvest

We undertake a ripeness control in all the vineyard plots which supply Valdubón, to establish an optimal harvest date. We monitor the evolution of the Baumé level, acidity, tannin and colour. Based on those results we select for Vega Rianza those vineyards which have produced high fruit concentration and high levels of tannin, to ensure good ageing potential. The grapes, once picked, are transported to the winery as quickly as possible and are crushed within 10 hours of picking.



Analysis

Tinta del País (Tempranillo): 100%
Alcohol: 14% vol.
Total acidity (in sulphuric): 3,3 g/l
pH: 3,75

Bottling date :
August 2013



Fermentation

Following destemming and squeezing, the grapes destined to produce wines with prolonged ageing are put in predetermined tanks. Fermentation takes place at 28°C over approximately 22 days. The entire production process is focussed on extracting as much polyphenolic material as possible without losing the aromatic potential of the wine. To achieve this, light pumping over takes place several times a day.

Crushing is monitored both analytically and organoleptically, with devatting when the wine achieves a good structure for its subsequent barrel ageing, without any sensations of greenness resulting from the extraction of tannins from the seeds.

Once devatted, malolactic fermentation takes place, with analytic evolution being monitored daily. On completion, the wine is decanted until clean and prepared for barrel ageing.

Ageing

Vega Rianza Reserva was aged over 22 months in American (50%) and French (50%) oak barrels. All barrels used are less than 36 months old. Decanting takes place every 4 months and special care is taken to avoid excessive oxygenation of the wine, which would damage its colour and aroma during this process.

Periodic tasting indicates the point when the wine shows a perfect balance between its structure and the contribution from the wood, which is the right moment to end barrel ageing. Ageing is concluded in the bottle, where the wine finishes smoothing its structure and rounding off its aromas. It is brought to market with a minimum of 12 months in the bottle.

Tasting Note

Deep, intensely red colour in glass with hints of violet.

Complex and spicy on the nose, rich in ripe fruits intermingled with notes of licorice and nuts. Smooth and affable on the palette, with an elegant attack and intense finish.

To best enjoy this wine, we recommend decanting Valdubón Reserva 30 minutes before tasting.