

VEGA RIAZA

Tinto Tempranillo Roble

D.O. RIBERA DEL DUERO

Vines:

The Vega Rianza is produced using only the Tinta del País (Tempranillo) grape.

The vines used to produce Vega Rianza are spread across different parts of the Ribera del Duero region, and are mainly found in the Roa and Milagros areas. Vineyard care is subject to extremely close monitoring, focussing our efforts on severely thinning the vines, to leave them with an average production of 7-8 bunches per vine, which represents a maximum yield of 5.000 kg/Ha. The quality of the grapes is delivered via green pruning which guarantees perfect aeration and sunning of the grapes during the whole ripening process.

Harvest:

Ripening is monitored on every plot that supplies Vega Rianza, in order to identify the optimal picking date for each vineyard.

We monitor the evolution of the Baumé degree, acidity and colour potential. A first classification is based on the results obtained and the vines used for Vega Rianza Roble are those that stand out year after year for producing very fruity wines, with a medium-to-full structure, good acidity and mature tannins. Picking takes place at night at the vineyards destined for Valdubón Cosecha, to ensure they reach the winery at low temperatures and that fermentation begins slowly, to keep all of the fruit on the nose and palate. Once cut, the grapes are taken to the winery as quickly as possible, and are milled 8 hours of picking.



Coupage:

100% Tinta del país
(Tempranillo)

Technical data:

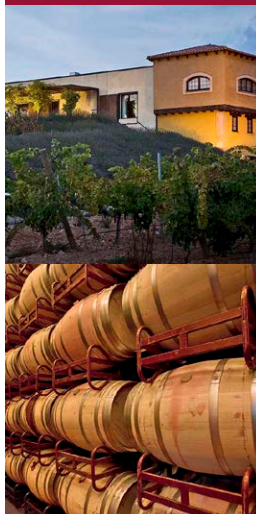
Alcohol: 13,5% vol.
Total acidity: 3,2 g/l
pH: 3,81

Barrel and bottle ageing

4 months in American
and French oak 225
litre capacity barrels.

Bottling date:

May 2015



Fermentation:

Vega Rianza oaked red is a stepping stone between Vega Rianza Young Red and Vega Rianza Crianza. To achieve our goals, we use a winemaking process which will produce a wine which will have the varietal aromas and freshness of our Valdubón young red, but with an initial structure sufficient to benefit from 4 months ageing in oak barrels. The process is one of a medium length maceration, in conditions which will retain maximum aromatic potential, but extract sufficient complexity for the structure we are looking for. We macerate at 28°C, with quite gentle daily pumping over. Maceration finishes when we can measure that the wine has good structure, but has not picked up any of the aggressive notes which would come from over maceration.

Once the new wine is racked from its lees, the malolactic fermentation is carried out, and this again is monitored and controlled by analysis on a daily basis. When it is finished, the wine is racked bright and prepared for the barrel ageing process.

Ageing:

The ageing process for Vega Rianza Tempranillo lasted for 4 months, in new American oak barrels (75%), and new French oak barrels (25%). The ageing cellars are temperature controlled at 17°C, to guarantee a slow and even maturation process.

Periodic tasting will show the point at which the wine shows a perfect balance between its natural structure and the influence of the wood, at which point barrel ageing comes to an end.

Tasting note:

In appearance the wine is young, lively, deep in colour and extremely intense, with deep morello reds flashed through with bright violet.

The nose is very expressive, and full of fresh, ripe red fruits. This profile is complimented by notes of oak from its brief ageing in barrel, principally showing as coconut, vanilla and liquorice, which over the coming months in bottle will gradually be integrated into the wine. On the palate it is silky and well structured, full of well polished, ripe tannins from its time in wood. Bright, lively with good acidity, nicely developed and with a very long finish.

This is a wine which can be drunk now, although its inherent structure will allow it to develop well for a considerable time in bottle.

A wine to be enjoyed on its own or with any fine meat dish.