



Roble

D.O. RIBERA DEL DUERO

Vineyards:

Valdubón oaked red is made entirely from Tinta del País (Tempranillo) grapes.

The vineyards which supply Valdubón are located in many parts of Ribera del Duero, but are principally in the villages of Roa and Milagros.

The vineyards are carefully managed and monitored, with special attention paid to thinning out the bunches of grapes to 7 or 8 per vine, creating a maximum yield of 5.000 kg./Ha.

Harvest:

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 Valdubón 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 Roble, 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 within 6 hours of picking.



Coupage:

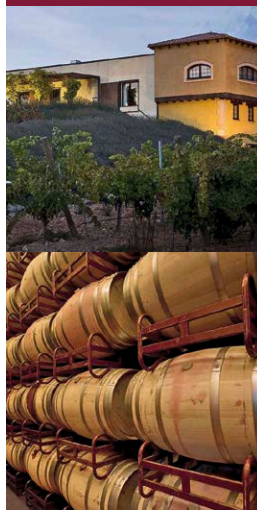
100% Tinta del país (Tempranillo)

Technical data:

Alcohol: 13,8% vol
Total acidity: 3,1 g/l
pH: 3,68

Bottling date:

From July 2019



Fermentation:

Valdubón oaked red is a stepping stone between Valdubón Tempranillo and Valdubón 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 Tempranillo, 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.

The alcoholic and malolactic fermentations run concurrently, using techniques of co-inoculation, that is, adding the two ferments at the same time. This technique is specially designed to maximize fruit levels on both the nose and palate.

Ageing:

The ageing process for Valdubón oaked red 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 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.