



Tempranillo

D.O. RIBERA DEL DUERO

Vines

Valdubon Tempranillo is made entirely from Tinta del País (Tempranillo) grapes.

The vineyards where the grapes for Vega Riaza are grown are located in many parts of DO Ribera del Duero, but principally around the villages of Roa, Milagros and Pardilla.

The vineyards are assiduously managed. The average production of our vineyards is 7-8 bunches per vine, giving a maximum yield of 6.000 kg/ha.

The quality of the grapes was improved by a green prune, which guaranteed perfect aeration and sunning of the bunches throughout the ripening process.

Harvest

We carefully monitor all the vineyard sites which supply grapes for Valdubon Tempranillo, to establish an optimum harvest date for each vineyard.

We monitor the sugar development by degree Baumé, as well as the acidity and potential colour. Based on those results, we do an initial classification to separate for the production of Valdubon Tempranillo those vineyards which, year after year produce very fruity wines with medium to high structure, good acidity and ripe tannins. Once picked, the grapes are transferred to the winery as quickly as possible, and are crushed less than 8 hours after picking.

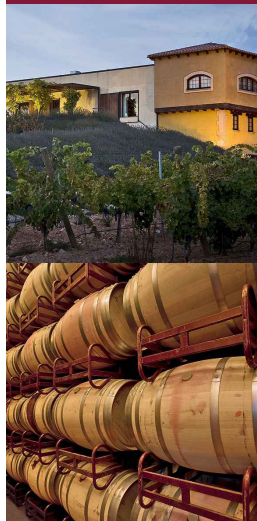


Young Red Wine DO Ribera del Duero

Variety:
Tinta del país
100% (Tempranillo)

Barrel ageing: No

Technical Data
Alcohol: 13,5% vol
Total acidity: 3,1 g/l
(expressed in sulphuric)
pH: 3,75



Fermentation

Following destalking and crushing, the grapes destined for making young wines are transferred to predetermined tanks. The winemaking process is focused on preserving as much of possible of the grapes' primary aromas, and the purple colours which characterise these young wines. To achieve this, all the tanks have temperature control, and fermentation is carried out at 17° C. Maceration lasted for between 3 and 5 days, to ensure we retained those light green notes typical of vintages of average ripeness. The actual maceration time is decided by daily analysis and tasting, and special attention is made to the development of the tannin levels, and of the polyphenols in general. We decided to rack the wine from its solids, when we considered it to have developed sufficient body, colour and overall quality, and before it started to develop any astringent notes, which would have made it necessary to give it a touch of barrel ageing before it could be released.

The alcoholic and malolactic fermentations are carried out simultaneously using co-inoculation techniques, adding the two starters at the same time. This technique is designed specifically to maximise fruit levels on both nose and palate.

Tasting Note

Full deep red in colour, very intense in structure, with notable touches of garnet.

On the nose it is full of ripe fruit, especially black plums.

On the palate it is bright and lively, and quite soft due to its acidity and low tannin levels. As it develops on the palate, the fruit evolves in dominance, while the acidity remains well balanced. It is light on the back palate, but with a fruity finish.

It can be drunk now, but its fine structure will allow it to retain its youthful character for some time.