

ALTOS *de* VALDOSO

ROBLE DO Ribera de Duero

A fresh, delicate wine, the result of its extreme position at an altitude of a thousand metres

VINE GROWING

2017 in Ribera del Duero was not as bad as in other regions because of the limited impact of the severe frost that affected many areas in south western Europe in the end of April. Although somewhat affected, our vineyards managed to produce a good quality grapes, even if in lower volumes.

All our 138 hectares of vineyards are at or above an altitude of 2,750 feet on the sea level, are 100% Tinto Fino, and have an average age of 35 years.

For our Roble, we pick the grapes coming from our younger vines (up to 15 years of age).viñedo se encuentra a mil metros de altitud.

WINEMAKING

This wine went through a maceration and fermentation process lasting for 11 days, with malolactic conversion taking place in concrete tanks.

AGEING

Barrel ageing lasted for 5 months in American oak 225-litre barrels, of an average age of 2.5 years and médium toast.

Furthermore, we aged this wine in bottle for a further 4 months before release.

TASTING NOTES

A vivid purple colour, intensely fruity nose with nuances of aromatic herbs, this wine shows off its young character, as well as a refined mouthfeel and deep aromas of blackberry backed by a mild oaky layer. Very fresh finish.

Great with seasoned dishes based on pasta, rice and vegetables, as well as fried or roast white meat.

