

ALTOS^{de} VALDOSO

RESERVA

DO Ribera del Duero

The Ribera del Duero from high above.

VINEGROWING

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 Reserva, we pick the grapes by hand coming from our older vines (30 years of age and above).

WINEMAKING

This wine went through a maceration and fermentation process lasting for 18-19 days, with malolactic conversion taking place in concrete tanks. Barrel ageing lasted for 20 months in American and French oak 225-litre barrels, of an average age of 2.5 years and medium toast. Furthermore, we aged this wine in bottle for a further 20 months before release.

TASTING NOTES

Deep garnet colour, powerful on the nose combining ripe red fruit with aromas of raisins and leather, this wine has an outstanding balance on both nose and palate as well as a both expressive and elegant mouth feel and intense aromas of dry plums, and ripe cranberry complemented by nuances of complex leather and coffee bean. Long and fresh after taste. Great with red meat and game dishes, spiciness as well as cured cheese.

