



# Honoris

D.O. RIBERA DEL DUERO

## Philosophy

The working philosophy of Bodegas Valdubón is based on an exhaustive knowledge of our vineyards, allowing us to design a customised production process for each plot. Honoris was born out of this and Bodegas Valdubón's commitment to quality; it is the ultimate expression of the union of our best and oldest Tempranillo and Merlot vines, involving special production and painstaking ageing processes.

## Origin

The native vines of Honoris are over 60 years old and located within the Aldehornos, Montejo and Baños de Valdearados areas, right in the heart of the Ribera del Duero region.

The selected vines can be found in a perfect sanitary state and are subject to strict yield control. Production is less than 3,000 kg/ha, for which the appropriate thinning is carried out in order to obtain a maximum of six bunches per vine.

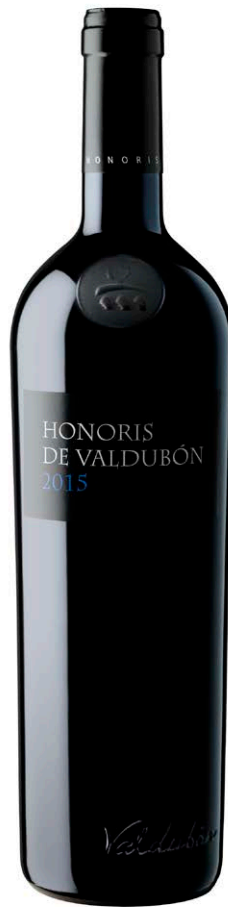
The harvest is performed after an intense analytic monitoring process, with picking beginning at the optimum ripeness for each variety. The grapes are transported in crates of 20 kg. This meticulous care, coupled with an exhaustive selection process when arriving at the winery, guarantees that only of those bunches in a perfectly healthy and ripe condition make it into the tank

## Fermentation

Fermentation is carried out in 7,500 kg. French oak vats. Grapes are received on dry ice and subjected to a pre-fermentation maceration at 6°C for six days to extract all the aromatic potential.

After this period alcoholic fermentation takes place at a controlled temperature of 26°C. The process's evolution is monitored daily, both sensorially and analytically, and is complete when the wine displays great structure without losing the freshness of its aromas.

With production complete, we have a unique, structured, full-bodied wine, with round tannins and a very complex aroma due to the mixture of ripe fruits and the notes delivered by contact with wood.



## Ageing

Ageing is carried out in new French oak barrels of 225 L.

The slow ageing offered by the French wood allows us to observe step by step how the aroma and the structure of Honoris are enriched with spicy tones as its mouthfeel becomes well-rounded, ensuring it stays in the barrel for just the right amount of time.

Lastly, the bottle provides the appropriate medium for its final evolution, allowing the aromas to interlace and its mouthfeel to finish rounding out, making Honoris a round, velvety

## Tasting Note

In the glass, Honoris has a deep, bright red colour with a violet rim resulting from its excellent evolution in the barrel and bottle. The nose is simultaneously young and complex. The notes of black plums are mixed with touches warming alcohol and spicy notes, with thyme being predominant make the nose the immediate attractive element of this wine.

The mouthfeel is full-bodied but soft, full of ripe tannins. The acidity is balanced with the alcohol, leaving both a warm and bright feeling. It starts powerfully with an impressive evolution, revealing Honoris's full potential. Finally, its aftertaste is long and intense. A wine to be savoured.

## Analysis

### Varietals:

- Tinta del País (Tempranillo) 92%
- Merlot: 8 %

**Alcohol:** 14,3% vol.  
**Total Acidity:** 3,3 g/l  
**pH:** 3,78

### Vintage:

22 months in new French oak barrel.

