



Reserva

D.O. RIBERA DEL DUERO

Vines

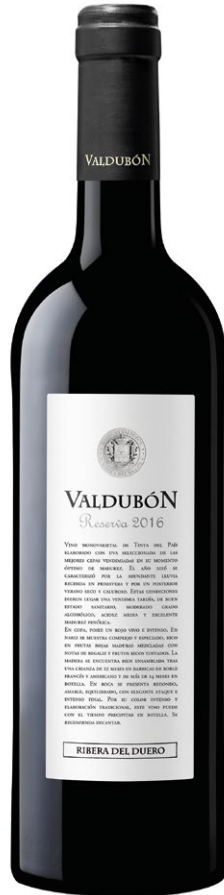
Valdubón Reserva is made entirely from Tempranillo grapes.

The native Valdubón vines are found in various areas of the Ribera del Duero, with Pardilla, Castrillo, Fuentelceped, Aldehornos and Milagros being the main ones. The vines selected for producing Valdubón Reserva are those that, being over 30 years old, are noteworthy for producing a very concentrated grape with an exceptional aromatic potential.

There is a strict monitoring of the care applied to the vines, focusing efforts on yield control. To do this, bunch thinning is carried out, leaving an average production of 6-7 bunches/vine, never yielding more than 4,500 kg. The quality of the grape is perfected with green pruning, guaranteeing the grapes' ideal aeration and sun exposure during the entire ripening process.

Harvest

A monitoring of ripeness is performed for all the plots that supply grapes for Valdubón, establishing the optimum harvest date for each vineyard. The evolution of the Baumé, acidity, tannin and colour is controlled. Based on the results obtained, those vines that stand out for yielding grapes with a high fruit concentration and high levels of phenols (ensuring good ageing potential) are chosen for Valdubón Reserva. The harvested grapes are then transferred to the winery as soon as possible, and are crushed within 10 hours of picking.



Analysis

Tinta del País (Tempranillo): 100%
Alcohol: 13,9% vol.
Total acidity (in sulphuric): 3,2 g/l
pH: 3,74



Fermentation

After destemming and crushing, the grapes to be used in aged wine production are taken to predetermined vats. Fermentation is carried out at 28 °C over about 22 days. The whole production process focuses on extracting maximum polyphenols matter without losing the aromatic potential of the wine; to do this, it is pumped over several times daily.

Maceration is controlled both analytically and organoleptically, and the moment for removing the wine from contact with the solids is decided when we believe that the wine has a sufficiently good structure to withstand the barrel ageing which will follow, and before we start to see the sensations of greenness which would arise from extracting tannin from the pips.

Once the new wine is racked off, the malolactic fermentation is carried out, monitoring its analytical evolution daily. After it is completed, it is racked bright and prepared for barrel ageing.

Ageing

Valdubón Reserva was aged in the barrel for at least 22 months in American (50%) and French (50%) oak barrels. All barrels used are under 36 months old. Racking is carried out every five months, taking special care to avoid excessive oxygenation of the wine that can damage the colour and aromas during the process.

Periodic tasting determines the point where the wine displays a perfect balance between its structure and the flavour that the wood adds; the perfect moment to end its ageing in the barrel.

Ageing is completed with time in bottle where the wine finishes refining its structure and rounding out its aromas, and is released to market having been in the bottle for a minimum of 16 months.

Tasting Note

In the glass it displays a deep, intense red colour with a violet rim which shows its excellent ageing.

On the nose it is complex and spicy, rich in ripe red fruits mixed with notes of licorice and flavours of toasted nuts.

On the palate it is powerful, joyful, thanks to its good acidity, and full of ripe tannins. The attack is elegant, with an excellent evolution and intense finish.

To better enjoy the wine, we recommend opening Valdubón Reserva 30 minutes before tasting.