



Valdubón Diez

D.O. RIBERA DEL DUERO

Rationale

Valdubón 10 was born out of a collaborative project between people from all the disciplines involved in making, distributing and selling wine. The team of creators, made up of oenologists, food and wine journalists, merchants and sommeliers, have all offered their views, at meetings over a two year time frame, of what makes a fine wine, and have finally, carefully, reached agreement.

Origin

The origin of the wine was founded in the concept agreed at the original meeting. Valdubón 10 should be made up from 10 original wines, which should be able to demonstrate their potential for development, throughout the project and eventually come together to create a modern, elegant and attractive wine. On the nose we would be seeking to create a wine with high fruit concentration with a touch of well integrated oak, to enhance the aromas. On the palate it would be structured, but still pleasantly approachable, full of rich, ripe tannins.

The wines selected to begin the project came from a tasting laid on for the group of 10 creators of all the wines available in the Valdubón winery, as yet not in bottle, no matter what their vintage, time or type of ageing, or vineyard origin.

Fermentation

The wines selected had been fermented in different ways, creating very distinctive characteristics and nuances.

A) Traditional fermentation in stainless steel tanks at temperatures between 22 and 2 °C.

B) Fermentation in french oak vats with a capacity of 7.500 kg, into which the grapes were placed over dry ice, and then given a pre-fermentation maceration at 6° C for 6 days to extract all their aromatic potential.

C) Fermentation in stainless steel tanks using special winemaking techniques, such as regularly punching down the cap, by which means the fruit is in almost constant contact with the fermenting juice, to extract the maximum level of phenolics.

Tasting

Dark and very dense in colour, star bright, intense blood red with flashes of garnet which denote youth and potential at one and the same time.

On the nose ripe touches of ripe black fruit dominate, along with some vanilla, mint and other spices coming from ageing in French oak, wrapped around a certain spirituous feel.

On the palate it is both soft and powerful, due to the fine balance between the acidity, the ripe tannins and the alcohol level. It is nicely developed, with a full and silky mouth-feel. It is elegant on the tongue, with a long finish. A wine to be enjoyed just on its own, or drunk as an accompaniment to fine meats.

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10th EDITION

Composition of vintages

2015: 1% / 2016: 17% / 2017: 82%

Characteristics of the vintages which create the blend

As in the previous editions, Valdubón 10 does not have a vintage at the Regulatory Council level as its composition does not reach the minimum 85% required to preserve the harvest year.

Its make up (2015: 1% / 2016: 17% / 2017: 82%) is the mix which was considered optimal in the creation of the Tenth Edition. The constituent vintages offered the following characteristics:

2015

The weather patterns of the 2015 vintage were characterized by low levels of rainfall throughout the year. A cold winter gave way to a mild spring for the region, with an almost total lack of rain. During summer, temperatures remained very high. These conditions brought about a more rapid than usual ripening process in its early stages, with an earlier than usual onset of veraison than is normal in the region. Fruit development was somewhat heterogeneous, and as time progressed was slowed down by drought conditions, and eventually, the harvest began at a more or less normal time for Ribera.

These conditions brought about a short but healthy crop, with high alcohol levels, medium acidity and high levels of phenolic concentration.

2016

The vintage 2016 was characterised by a rainy spring, with rains lasting up to the first two weeks of summer. However this unusual start gave way to hot, dry summer which slowed down fruit ripening, but did not block the plants' development due to the good water reserves laid down in spring. These conditions, linked to a heavy crop brought a late harvest of optimally healthy grapes, with moderate alcohol potential, medium acidity and high phenolic concentration.

2017

For its part, the weather in 2017 will go down in history as one the least benevolent of the past few decades, with drought being the most significant factor of all throughout the year. The shortage of rainfall extended through most of winter, spring and all of summer. This fact, coupled with higher than average temperatures from the beginning of spring onwards brought about an early bud burst.

In mid April the vegetative cycle was halted by a heavy frost, which affected 95% of the Ribera del Duero vineyards with almost all young shoots frozen. Then, when the second shoots appeared, the plants showed a worryingly low crop, which finally delivered some 55% less than in the previous year. The fruit we picked was small in size, but perfectly healthy, with high phenolic ripeness, low acidity and a high alcohol level.

Months aged in wood

17 months in French oak barrels (97%) American oak barrels (3%).

Coupage:
100% Tinta del país
(Tempranillo)

Analysis

Alcohol: 13,9% Vol.

Total acidity: 3,3 g/l

pH: 3,89

Volatile acidity: 0,75 g/l

Index of Total

Polyphenols: 67

Colour Intensity: 13

Bottling date:

20 November 2019

