

ALTOS ^{de} VALDOSO

RESERVA 2014
DO Ribera de Duero

The Ribera del Duero from high above

VINE GROWING

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 days, with malolactic conversion taking place in concrete tanks.

In line with the excellent quality of 2014 grapes in our estate, barrel ageing lasted for 19 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, intense bouquet of black fruit on the nose with occasional aromas of raisins and coffee. On the palate, this wine shows an outstanding balance along with an elegant mouthfeel. Long and fresh aftertaste.

Great with red meat and game dishes, spicy fish as well as cured cheese.

Wine & Spirits
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