

# **BODEGAS VALDUERO**

## *Crianza*

### *Ribera del Duero*

#### **Technical information**

<b>Country:</b>	Spain
<b>Region:</b>	Ribera del Duero
<b>Appellation:</b>	Ribera del Duero
<b>Grape Variety :</b>	100% Tinto Fino (Tempranillo)
<b>Terroir :</b>	The soil is extremely poor, very dry and mainly clayey-calcareous, with some sandy spots.
<b>Age of the vines :</b>	30 years

#### **Vinification**

Grapes are picked by hand, fermented for 9 days at between 73°C and 82°F and then macerated for a further 10 days. During this time, when the maximum temperature of fermentation is reached, we carry out a daily process of pumping over. The final step is to let the wine rest in barrels of two different types of oak for around 15 months and then at least 12 months more in bottle.

#### **Tasting notes**

This wine has a bright, dark purple colour with aromas of fruit, balsamic spices and hints of cumin, clove and nutmeg. Excellent structure. It has a fresh taste with a long finish. More than normal crianza wines.

#### **Wine pairing:**

Ideal with beef, cured meats and semi cured cheeses.

