

# GRAN VALPINCIA

WINEMAKER SELECTION

**Vineyard:** Goblet system. Soils consisting mainly of clay loam mixed with different kinds of alluvial and calcareous sediments, depending on the micro-regions, at 820-950 m a.s.l.

**Vineyard age:** more than 50 years old.

**Variety:** 100% Tempranillo (Tinta del País).

**Yield:** 4,000 kg/ha.

**Ribera del Duero, Spain.**

Dark garnet colour with deep ruby-red highlights. On the nose, rich notes that range from ripe black fruit to leather and tobacco. Fruit jams and subtle hints of spices. Very unctuous and persistent body, great density and balance. It has excellent volume in the mouth, a wine with present yet very round tannins.

Cold maceration for three days, alcoholic fermentation at a controlled temperature of 28 degrees for seven to 10 days and post-fermentative maceration for seven to 10 days. 30% of the product undergoes malolactic fermentation in barrels.

**Ageing:** 12 months in new French oak barrels.

**Production:** 5,000 bottles.

TEMPRANILLO  
75 CL.



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