

# VALPINCIA

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

**Vineyard age:** between 30 and 50 years old.

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

**Yield:** 4,500 kg/ha.

**Ribera del Duero, Spain.**

Ruby-red colour of medium intensity, which over time delivers colours that do not speak of youth but of complexity. On the nose, rich and well-integrated tertiary aromas, a product of its long ageing in French oak. Tobacco leaves, cedar and leather predominate over the aromas of ripe fruits. In the mouth, it has a medium body with appealing smoothness and elegance. Well-tamed and pleasant tannins. The years in the barrel and bottle lend it complexity and delicacy.

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.

**Ageing:** 18 months in French oak barrels.

**Production:** 10,000 bottles.

**TEMPRANILLO  
RESERVA  
75 CL.**



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