RAÍCES DE VALPARAÍSO 2018

VINO DE AUTOR

D.O. RIBERA DEL DUERO

GRAPE VARIETIES

100 % Tempranillo

VINEYARDS

Chalky and Clay soil, with broad gravel areas.

Micro-vinifications from specific plots in our own vineyards with an altitude of 870m.

WINEMAKING PROCESS

Hand picked grapes are placed in 10 kg baskets and taken to the winery where we make a selection of the grains.

Maceration and Alcoholic Fermentation in 500 litres barrels.

Moved to new French oak barrels with 225 litres capacity, where it rests for 14 additional months with rackings each 6 months.

ALCOHOL CONTENT

15.5% by Vol.

AGEING

14 months in new French Oak barrels.

The rest of the time it aged in the bottle.

TASTING NOTES

- EYE: Bright and deep cherry red colour. Very attractive.
- NOSE: Intense, complex and elegant with hints of red berry fruits jam (raspberry, plum and blackberries), mineral aromas, aromatic woods, truffles, peat, cocoa, tobacco and balsamic notes.
- MOUTH: Great structure, powerful, tasteful, elegant, complex with a great fruit flavour, excellent mature tannins and a very long finish with balsamic notes, liquorice and mineral flavours.

SERVING TEMPERATURE

18º C

FOOD PAIRINGS

Red meats, beef, lamb stew, cold meat, game animals.





AWARDS:

VINTAGE 2017:

- 93 Points Wine & Spirits Magazine
- Grand Gold Medal Conc. Mondial de Bruxelles
- 93 Points Andreas Larsson Best World's Sommelier 2007
- 91 points Peñin Guide 2020



