

VALREINAS

TINTO JOVEN

D.O. RIBERA DEL DUERO

ORIGIN:

We select the grapes from our estates located in the municipal area of Nava de Roa. Older parcels like El Cerral, Carraranda, and younger ones like Los Miles. All of them share similarities in topography, with an altitude of 750 meters and clay-loam soils.

VARIETY:

100% Tempranillo or Tinta del País

VINEYARD:

- Pruning type: bush vine and trellised.
- Planting density: 2,200 vines/hectare.
- Yield per vine: 3 kg.

ELABORATION:

Controlled alcoholic fermentation at 28°C to preserve the fruit aromas, with 3 daily pump-overs for color extraction. Malolactic fermentation and stabilization in tanks until bottling.

ALCOHOL CONTENT:

14% Vol.

FORMAT:

750 ml bottle.

SERVING TEMPERATURE:

14°C. - 16°C.

PAIRING:

Suitable to pair with cheese, pasta dishes, and white fish.

TASTING NOTES

- Sight: Clean and bright, it displays a cherry color with characteristic violet hues of its youth.
- Nose: It stands out for primary aromas such as blackberries and wild berries that integrate with balsamic and licorice notes.
- Palate: A wide wine with a pleasant progression. It provides balanced tannins with good acidity, a friendly aftertaste with hints of black fruits.



VALREINAS VIÑEDO Y BODEGA

