

VALPARAÍSO

CRIANZA 2021

RIBERA DEL DUERO

Denominación de Origen

VINEYARD AND CLIMATE

This red wine 100% Tempranillo is elaborated with grapes from the vineyards with the average age of more than 30 years. They are planted in loamy clay soil which contributes its characteristics to our wines, their body and structure. The climate of continental character in the area (the winter is long and very cold while the summer is short and hot) has an influence remarkably on the level of maturation of the fruits and fundamentally on the color synthesis.

PREPARATION

The grapes, previously destemmed, ferment in contact with the skins at an average temperature of 28 °C. After fermentation, the wine remains in contact with the skins for 7 days. Malolactic deacidification occurs in new medium toasted French oak barrels.

AGEING

The wine continues to age in French oak barrels for 13 months with interruptions every 4 months for racking. Subsequently, the already stabilized wine continues its evolution in the bottle.

Alcoholic grade: 14,5% vol.

TASTING

Eye: cherry red with a slight ruby.

In the nose: complex on the nose, intense, minerals, red fruit in jam (raspberry), licorice and toasted.

In the mouth: powerful, fresh, with excellent concentration and elegance, very fruity, ripe tannins, meaty on the palate and a complex and long-lasting aftertaste. With hints of minerality.

PAIRING

Perfect wine for substantial legumes. It pairs perfectly with baked meats such as lamb or suckling pig, very typical in the Duero. For desserts, it goes perfectly with a selection of cured cheeses.

Recommended serving temperature 18° C.



BODEGAS

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