



## 2012 VALDUBÓN COSECHA

### TASTING NOTES

Bodegas Valdubón is near the town of Milagros, a few miles south of Aranda de Duero. Valdubón was founded in 1997. A state-of-the-art production area and winemaking equipment were recently added to the facilities. The winery is surrounded by just under 100 choice acres of estate vineyards, all planted with Tempranillo.

#### TASTING NOTES

Dense, intense morello cherry red, with bright flashes of garnet. Its power and structure are evident on the nose with fresh red fruit aromas of strawberries, plums and raspberries. The palate shows low tannins, is bright initially from its acidity, which is in good balance with the alcohol, and follows into a good, powerful fruit structure. It is welcoming on the palate, refreshing and easy drinking, welcoming a second sip. Balanced in length, finishing with crisp red fruit flavors. Ready for early drinking, although its structure indicates that it will keep for some time in bottle, without losing its character.

#### FOOD PAIRINGS

#### WINEMAKING

Valdubón young red is made entirely from Tinta del País (Tempranillo) grapes. The vineyards which supply Valdubón are located in many parts of Ribera del Duero, but are principally in the villages of Roa and Milagros. The vineyards are carefully managed and monitored, with special attention paid to thinning out the bunches of grapes to 7 or 8 per vine, creating a maximum yield of 4.500 kg per hectare. The ripening process on each plot which supplies Valdubón is carefully monitored in order to establish an optimum date for picking to start.

Following destalking and crushing those grapes destined to become young red wine are transferred to pre-determined tanks. The winemaking techniques used are selected to preserve to the full primary aromas and the violet color tones which characterize young red wines. To achieve this, all the tanks are temperature controlled, and fermentation is carried out at 21C. Maceration lasts between 3 and 5 days. The length of maceration is decided from the results of daily analysis and tasting, and particular attention is paid to the levels of tannins and of polyphenols in general.

#### BLEND

Tinta del país 100% (Tempranillo)

#### ANALYSIS

Alcohol: 13% vol.

Total acidity: 3 g/l  
(expressed in sulphuric)

pH: 3,84

Residual Sugar: <0,50g/l

Barrel aging: none

Bottling date: February 2013

For more information, visit [www.heredadcollection.com](http://www.heredadcollection.com).