

# 2008 VALDUBÓN COSECHA



Spain has over 60 Denominaciones de Origen. Ribera del Duero is located in Old Castile in the heartland of Spain. Other notable producers from Ribera del Duero include Vega Sicilia, Alejandro Fernandez Tinto Pesquera, Ismael Arroyo, and Emilio Moro.

## THE REGION



The Ribera del Duero (ree-BEAR-a del DWEAR-o) is a rising star among Spain's many fine wine regions. This Denominación de Origen (DO) follows the course of the Duero River and is roughly centered on the town of Aranda de Duero, about a two-hour drive north of Madrid, deep in historic Old Castile. The DO was established in 1982 and is about 85 miles long and ranges between 7 and 35 miles wide.

The Ribera del Duero vineyards are scattered among the fields of grain, orchards and sheep farms. Vineyards stretch from the river to upland slopes and benchland above the river. The climate is harsh, with cold winters and late spring frosts that can be devastating to the vines. Summer daytime temperatures are often in the 90s or even higher. Because the altitude of the vineyards is between 1,700 and 2,400 feet, nights can be chilly even in mid-summer, which helps to maintain a good acid-sugar balance in the grapes. Summers are usually dry with rainfall rare during harvest.

## THE GRAPE

Valdubón is made solely from Tempranillo, known locally as *Tinto del País*. Other authorized grapes are Cabernet Sauvignon, Merlot, Malbec and Garnacha. Although Albillo, a white variety, is authorized, it is used only as a blending grape in DO wines since only reds and rosados (rosés) are authorized.

The overall vineyard area is just over 13,500 hectares or roughly 33,300 acres. This is relatively small. As a comparison, there are about 38,000 acres of vines in Napa County.

Because of this limited production and high quality, Ribera del Duero wines are in great demand. In the harsh climate, the Tempranillo grape makes a wine of great power and concentration. This has led leading winemakers to use little if any Cabernet Sauvignon, preferring to make their top wines from 100% Tempranillo, as is the case with Valdubón.

## THE ESTATE

Bodegas Valdubón is near the town of Milagros, a few miles south of Aranda de Duero. Valdubón was founded in 1997. Following a recent remodeling, the winery can now produce 50,000 cases of wine annually. There are just under 100 choice acres of estate vineyard, all planted with Tempranillo.

## WINEMAKING

Following destalking and crushing, the grapes are transferred to temperature controlled tanks and fermentation is carried out at 83°F; the process involves a reasonably long maceration period of between 21 to 28 days.

Once racked, the wine undergoes malolactic fermentation and when finished is transferred to age for a little more than 5 months in American and French new oak barrels. Periodic tasting decides the moment when the wine has just the perfect balance.



## THE HARVEST

The 2008 weather cycle was set apart by an extremely long winter which lasted well into May. The low temperatures during this period were constant, without ever becoming extremely low. Similarly, a late wet spring gave us cool weather leading into a mild July and August. These cool, relatively wet conditions produced a late, fairly low yielding harvest towards the end of October.

## TASTING NOTES

Youthful color of deep, vibrant red with a violet rim. The nose is complex with a high concentration of plums and red currants, combined with hints of coconut, vanilla and allspice from its short time in barrel. The palate is soft, but with good structure, balanced acidity and integrated oak. Initially powerful but not aggressive, rounding to the taste, full of ripe autumn fruit and a long aftertaste.

The wine is ready to drink, although its structure will help it improve and keep well for some years in the bottle. The bright concentrated fruit of this wine make it a good match with Italian sausage, hamburgers, eggplant or a hearty bean soup.

## TECHNICAL NOTES

Winemaking Director:	Adolfo Heredia
Winemaker:	Javier Aladro
Vintage:	2008
Origin:	Ribera del Duero
Grape:	100% Tinta del País
Fermentation:	Stainless Steel
Cooperage:	75% American Oak 25% French Oak
pH:	3.78
Total Acidity:	3.15 g/l
Alcohol:	14%

SRP: \$15.00



Valdubón is part of the Heredad Collection of ultra-premium wines, selected to showcase the finest vineyards and leading DOs (*Denominaciones de Origen*) of Spain.