



VALDUBÓN COSECHA

2010



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* (D.O.) 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.

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 D.O. 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

After destemming and crushing the grapes were transferred to temperature controlled tanks at 24°C for fermentation. Maceration lasts between 7 and 10 days. Once the wine was racked off its lees, the wine underwent malolactic fermentation. This fermentation converts the malic acid in the wine to lactic acid which is smoother and creamier.

THE HARVEST

Winter was unusually mild for Ribera del Duero with sufficient rain. Spring was cold with late frosts into the middle of May which made flower set uneven. A warm summer allowed the grapes to become physiologically ripe. All of these factors contributed to a low yield of grapes with great phenolics.

TASTING NOTES

The Cosecha is a deep cherry red color with fresh aromas of strawberries, plums and raspberries on the nose. The palate unfolds with firm acidity and a silky red fruit flavors followed by a long finish.

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: 2010

Origin: Ribera del Duero

Grape: 100% Tempranillo

Fermentation: Stainless Steel

pH: 3.79

Alcohol: 14%

Acidity: 3.25 g/l



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