



## 2011 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

Intense cherry red in color 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 acidity and flows into a powerful fruit structure. Balanced in length, finishing with crisp red fruit flavors. Ready for early drinking, although its structure indicates it will keep for some time without losing character.

#### FOOD PAIRINGS

The powerful structure of this wine allows it to pair well alongside grilled meats, Italian sausages and hearty stews.

#### 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.

#### BLEND

100% Tempranillo

#### ANALYSIS

Fermentation in Stainless Steel Tanks

Alcohol: 13.5%

pH: 3.81

Acidity: 3.2g/L

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