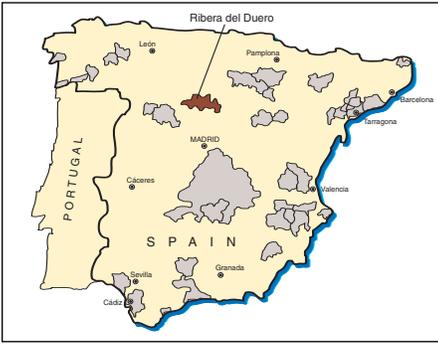


2003 VALDUBÓN RESERVA



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 seven 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 GRAPES

Valdubón is made solely from Tempranillo (Tinta del País). The grapes are sourced from several areas within DO Ribera del Duero, the principal ones being the villages of Roa, Pardilla and Milagros.

The vineyards that supply the grapes for Valdubón Reserva are all over 30 years old and produce grapes with great concentrations of flavors and high aromatic potential.

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.

The vineyards are monitored and controlled rigorously throughout the year, with special attention paid to yield; we prune each plant down to six or seven bunches, and limit the yield to 4,500 kilos per hectare. The quality of the grapes is further enhanced by a summer green prune, which allows air to circulate and full sun to reach the maturing grapes.

THE ESTATE

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.

WINEMAKING

All the vineyard sites which supply Valdubón are meticulously monitored during the final phase of maturation to enable us to set an optimum harvest date for each site. Everyday we monitor the sugar levels, the acidity and the potential color. Based on those results, we select those bunches which show a greater maturity without losing balance. Once harvested, the grapes are transferred to be pressed at the winery within ten hours.

Following destalking and crushing, grapes destined for wines with long term aging potential are transferred to predetermined tanks for fermentation at 83 degrees, lasting around 22 days.

Once the wine has been racked, it goes through malolactic fermentation, during which time it is again analyzed daily. It is then racked clean and prepared for barrel maturation.



The oak aging of Valdubón Reserva 2003 lasted 21 months. During this time the wine was racked from its sediment every four months, taking great care to avoid excessive oxygenation, which might adversely affect color and aromas.

Periodic tasting indicated the point at which the wine had reached perfect balance between its intrinsic structure and oak influence, at which point the oak aging was complete. Bottle maturation polished the structure and rounded up the aromas, lasting a minimum of 16 months.

THE HARVEST

High levels of winter and spring rainfall were a predominant feature of 2003, as were exceptionally high temperatures from July through September. These conditions created a perfect environment for the vines, with high temperatures during the maturation phase, but with no undue stress from lack of water.

In Ribera del Duero in general, the 2003 harvest took place the first week in October. At Valdubón we started in the second week of September to guarantee optimum maturity. This relatively early picking produced wines with intense color, good acidity, tannins and a balanced degree of alcohol.

TASTING NOTES

With intense garnet red colors, this wine has a nose with a complex balance of mature ripe fruit and oak influences, raspberry preserves with coconut, vanilla, peppery spice and dried fruit.

The palate is rich, velvety and full of ripe fruit, with well integrated wood, and ripe tannins, which endow both power and elegance with a lingering full finish.

To enjoy Valdubón Reserva 2003 to the fullest, we recommend decanting 30 minutes before serving.

TECHNICAL NOTES

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| Winemaking Director: | Adolfo Heredia |
| Winemaker: | Javier Aladro |
| Origin: | Ribera del Duero |
| Vintage: | 2003 |
| Grape: | 100% Tempranillo |
| Cooperage: | 50% American Oak 50% French Oak |
| pH: | 3.67 |
| Total Acidity: | 4.94 g/l |
| Alcohol: | 13.5% |
| Bottling Date: | March 2006 |



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