



VALDUBÓN RESERVA

2007



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, Ismaél 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. 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. 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 overall vineyard area is roughly 33,300 acres. This is relatively small. As a comparison, there are about 38,000 acres of vines in Napa County.

THE GRAPE

Valdubón Reserva is made entirely from Tempranillo grapes. The grapes are grown in the villages of Roa, Pardilla, and Milagros in D.O. Ribera del Duero. The vines are over 30 years old, and are noted for producing grapes with great concentration and exceptional aromatics. Vineyard work is carefully monitored throughout the year starting with shoot thinning to allow air circulation and proper sun exposure. The vines are thinned again after fruit set leaving only 6 to 7 bunches per vine in order to increase grape intensity.

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 wine-making 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

After being destemmed and crushed the must was transferred to tanks where fermentation took place at 28°C for 22 days. The winemaking process was focused on extracting the maximum level of

polyphenols, without losing the aromatics of the grapes. The fermenting juice underwent several pumpovers per day and was then racked off its lees to complete malolactic fermentation. The wine was aged in French and American oak barrels for 17 months. During the oak ageing process the barrels were racked every 4 months to ensure a balanced aging.

THE HARVEST

The 2007 growing season started with a short, mild, winter with unusually high rainfall. Continued cool spring temperatures slowed shoot growth. These relatively low temperatures lasted into summer delaying veraison. The temperature started to increase in the end of September which was essential to the final ripening of the grapes before harvest. The grapes were picked just before the first fall storms.

TASTING NOTES

The wine is an intense red color with a touch of violet. The nose is complex and spicy, with ripe fruits, a hint of mint and liquorice. The palate is ripe and smooth with firm structure and lively acidity complimented by a long finish. To enjoy Valdubón Reserva 2007 at its best, we recommend decanting 30 minutes prior to tasting.

TECHNICAL NOTES

Winemaking Director: Adolfo Heredia

Winemaker: Javier Aladro

Vintage: 2007

Origin: Ribera del Duero

Grape: 100% Tempranillo

Cooperage: 50% American Oak, 50% French Oak

pH: 3.75

Alcohol: 14%

Acidity: 3.15g/l

VALDUBÓN

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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.