



2008 VALDUBÓN RESERVA

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 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.

TASTING NOTES

A very dark wine, intense red with violet reflections. Complex and spicy on the nose, rich in ripe fruits intermingled with notes of licorice and toasted nuts. Amiable and glyceric on the palate, it is well-structured with lively acidity that affords a long finish.

FOOD PAIRINGS

WINEMAKING

Following destemming and squeezing, the grapes destined to produce wines with prolonged aging are put in predetermined tanks. Fermentation takes place at 28 °C over approximately 22 days. The entire production process is focussed on extracting as much polyphenolic material as possible without losing the aromatic potential of the wine. To achieve this, light pumping over takes place several times a day. Crushing is monitored both analytically and organoleptically, with devatting when the wine achieves a good structure for its subsequent barrel aging, without any sensations of greenness resulting from the extraction of tannins from the seeds. Once devatted, malolactic fermentation takes place, with analytic evolution being monitored daily. On completion, the wine is decanted until clean and prepared for barrel aging.

BLEND

100% Tempranillo

ANALYSIS

pH: 3.72

Alcohol: 13%

Acidity: 3.2 g/l

For more information, visit www.heredadcollection.com.