

# VALPINCIA

CRIANZA | TEMPRANILLO



## HISTORY

Valpincia pays tribute to the **Pintia Valley**, ancient vaccea city in Padilla del Duero (Peñañiel, Valladolid) only 2 miles away from our winery.

The Vacceans left their mark around Duero river by their remarkable wine consumption and the care given to their vineyards. It is precisely here where our winery is located, with imprints Ribera del Duero's personality to our wines.

## AGRONOMY & WINEMAKING

<b>GRAPE VARIETY</b>	Tempranillo
<b>ORIGIN</b>	Burgos, Valladolid and Soria, D.O. Ribera del Duero - Spain.
<b>ALTITUDE</b>	700 - 950 masl (2,296 - 3,117 FASL)
<b>SOIL</b>	Clay loam soils mixed with different kinds of alluvial and calcareous sediments.
<b>HARVEST YIELD</b>	Manual
<b>VINE'S AGE</b>	5,000 - 5,500 kg. / ha.
<b>PRODUCTION</b>	Between 25 and 30 years. 50,000 bottles

**WINEMAKING** Cold maceration for three days, alcoholic fermentation at a controlled temperature of 28 °C for 7 to 10 days and post-fermentative maceration for 7 to 10 days.

**AGING** 12 months in French oak barrels.

## TASTING NOTES

Cherry-red color of medium to medium-high depth and intensity. On the nose, it has many aromas of ripe or candied fruit, as well as some tertiary aromas that are rich and well-integrated, such as sweet spices, a product of its long ageing in French oak. Medium-high body, very round tannins that are pleasant in the mouth.

**FOOD PAIRING** Ideal for signature cuisine.

**ALCOHOL VOL.** 14%

**CELLARING** 7 years

RIBERA DEL DUERO  
GOLDEN MILE

