



# VALPINCIA

OAK | TEMPRANILLO

## HISTORY

Valpincia pays tribute to the **Pintia Valley**, ancient vaccea city in Padilla de Duero (Peñafiel, 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, wich imprints Ribera del Duero's personality to our wines.

## AGRONOMY & WINEMAKING

<b>GRAPE VARIETY</b>	Tempranillo
<b>ORIGIN</b>	Burgos and Valladolid, <b>D.O. Ribera del Duero</b> - Spain.
<b>ALTITUDE</b>	700 - 950 masl (2,296 - 3,117 FASL)
<b>SOIL</b>	Clayey and sandy.
<b>HARVEST</b>	Manual
<b>YIELD</b>	6,000 kg. / ha.
<b>VINE'S AGE</b>	Between 15 and 25 years.
<b>PRODUCTION</b>	75,000 bottles

**WINEMAKING** Cold maceration for three days, alcoholic fermentation at a controlled temperature of 26 degrees for seven to 10 days.

**AGING** 6 months in French oak barrels

## TASTING NOTES

Clean and brilliant, with a wild-cherry color and some violet tones with medium depth. Notes of ripe black and red fruit, such as blackberries and cherries. On the nose, it is very clean, with an appealing and straightforward fruity character. It has a medium body, good unctuousity and pleasant tannins that are round in the mouth.

<b>FOOD PAIRING</b>	Pasta with tomato-based sauce and sausages
<b>ALCOHOL VOL.</b>	14.5%
<b>CELLARING</b>	5 years

