



VALDERBA RED

Appellation: D.O.P. Cariñena (ARAGÓN)

Vintage: 2017

Grape Varieties: 35 %Merlot, 35 % Syrah,
15 % Cabernet, Sauvignon, 15 % Tempranillo

Alcohol: 13,5%

Viticulture: The estate has clay and calcareous soil. 650 mtr. Above the sea level . Each year analysis of both the soil and leaves is undertaken, so that each plot is best utilised. Systematic prunings are held to obtain a balance between leaf surface and fruit. Night harvest is made at the suitable moment of maturity, ensuring the adequate temperature of the fruit.

Vinification: Prefermentative maceration at low controlled temperature (12°C) during 5 days. Temperature controlled fermentation(23-28°C)with pumpings.

Tasting Notes: This wine exhibits nice bright colour with red violet hues. The aroma provides fresh fruit characters, while the palate displays a medium bodied fruit-driven style, resulting in an elegant easy to drink wine. Enjoyable with meats, rice, pastas, cheeses and tapas. Best served at 14°-16°C.

Valderba: is a babbling brook whose source can be found in the heart of our vineyards. It winds its way at a leisurely pace through the sun kissed hills surrounding the Bodega where we passionately produce, age and bottle all of our wines with the utmost care.

