



VIÑA DEL VAL TINTO Joven

GRAPE VARIETY	100 % tempranillo (Tinta del País)
APELLATION	D. O. Ribera del Duero
AGE OF THE VINEYARD	15 – 20 years
OAK AGEING	Young wine without ageing in oak barrels.
ORIGIN OF OAK	-
BOTTLE AGEING	Minimum 3 months
CONSUPTION TEMPERATURE	16 – 18 ° C
CONSUMING TIME	Drink now or lay down for 2-3 years.
WINE-MAKING	Minimum 15 year old vines. Hand harvested. Double sorting, first in the vineyard and then in the cellar. De- stemming. Lengthy maceration (12 days). Alcoholic fermentation controlled at 29° C in stainless steel tanks. Daily pumping over process. Malo-lactic fermentation. Fining and racking and bottling.
TASTING NOTES	Brilliant and deep black cherry red colour with intense blue - purple glints, showing a classic and typical top class “Ribera del Duero” young wine style. Powerful on the nose with a great variety of red and forest fruit aromas and with an exotic floral touch (violets) coming through. There is a fresh attack with a good backbone and a long finish.
FOOD PAIRINGS	Perfect to enjoy with pasta dishes, white or red meat, salads and vegetables, smoked sausage meat and any kind of cheese.

PRESENTATION Green bordelaise bottle, capacity 75 cl. The used cork is 1+1(chipboard body with two natural cork) and first category. Red capsule made of “complex”

OTHER ITEMS **RESIDUALS VALUES**
Ocratoxina A: <1ppb
Contains Sulphites
*According to CEE Regulation N° 123/2005

Written : Quality Department	Checked : Export Department	Approved : General Manager