



Vinos Valtuille

Bierzo 'EL VALAO'

GRAPE VARIETY: 100% Mencía

AGED IN BARRELS: 6-8 months French oak

ALCOHOL VOLUME: 14%

ORIGIN: DO Bierzo, Valtuille de Abajo

PRODUCTION

Grape coming Finca el Valao, 90 years old, whose yield is around 2.500 kg/ha. Clay soil with river stones. Plot located in the south of Valdoneje with west orientation. Manual harvested in small cases of 15 kg, and grapes pass through a selection table.

The alcoholic fermentation takes place in Stainless steel vats of 1.000 liters capacity, with constant temperatures below 28°C.

AGEING

After the malolactic fermentation, we place the wine in used French oak barrels for about 6-8 months for ageing.

TASTING NOTES

Intensive Red color with violets hints. On nose it is extremely fresh. Red fruits such as berries and wild berries; attached to the land of the Bierzo with toasted notes of smoke and licorice, are also present some touches of balsamic aromas, mainly mint.

The wine is well structured on the palate, with great depth and a persistet fruit-driven finish. Perfect balance with very fine tannins.

WINE ADVOCATE

February 28, 2019. Luis Gutiérrez – 92+ points Parker