



VIRGEN DE LA ASUNCIÓN  
vinos con tradición

## *Viña Valera*

### CRIANZA Red wine (D.O RIBERA DEL DUERO)

**Vintage**  
2009

Elegant, balanced, silky pass and pleasant finish.

**Grape varieties**  
100% Tinta del Pais, (Tempranillo)

**Serving temperature:**  
14- 18 °C

**Production**  
40.000 bottles

**Harvest**  
Dry year, very cold winters and springs, with very hot summer. Manually harvesting 100% at the beginning of October.  
From our own Vineyards of 40 and 60 years old.

#### **ANALYTICAL DATA**

**Alcoholic vol.:** 13,5 (% vol.)  
**pH:** 3,86  
**Total acidity:** 5,4 (g/l tartaric acid)  
**Volatile acidity:** 0.70 (g/l acetic acid)  
**Residual sugars:** < 2 (g/l)

**Elaboration**  
Elaboration made separately by each parcels until the final moment of coupage. The Alcoholic Fermentation is carried out at 26°C to keep the fruits aromas, and macerating for 20th days. When this is completed, the malolactic fermentation takes place in stainless steel deposits. Ageing in 225 litre American oak casks during 12 months.

#### **VITICULTURAL DATA**

**Average age of the vienyards:** 40 & 60 years  
**Altitude:** 800 m  
**Climate:** continental tendency.  
**Soil type:** Stony, sandy and clay texture with excellent conditions of drainage and an annual rainfall of 450 mm. Shallow soils which are poor in organic material.  
**Canopy Management:** traditional bush system type.  
**Average production (kg/vine)** 1,5 kg/.  
**Cultivation techniques:** Reasoned fitosanitary protection of the vine.

**Presentation:**  
*Bottle:* Bordelesa (750 ml)  
*Cork:* Natural (44\*24 mm)  
*Boxes:* B/6 & 12 750ml bottles

**Tasting notes:**  
Cherry red color with purple edge and bright.  
Great aromatic complexity, ripe fruit, spices (clove, vanilla, coconut), with balsamic notes. Decanting is recommended to open up its richfull sensations.