



Vinos Valtuille



P. Valdoneje “Valao” 2019

Type: Red Wine

Appellation: D.O. Bierzo

Varieties: 100% Mencía

Alcohol: 14,00% Vol.

Bottle: Burgundy bottle 75cl.

VINEYARD/TERROIR

Average age: 90 years

Location: Valtuille de Abajo. El Valao plot

Altitude: 500 meters

Yield of production: 2.500 kgs/ha.

WINE MAKING

Harvest: Manual Harvest in 15 kgs cases.

Fermentation: Stainless steel tanks.

Malolactic: Stainless steel tanks.

Aging: .6-8 Months in 225 Liters French oak barrels.

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 persistent fruit-driven finish. Perfect balance with very fine tannins.

FOOD PAIRING: Grilled red and white meat. Game and Stews.

INTERNATIONAL PRESS:

Rober Parker: 93 (2019) - 92+ (2018) - 92+ (2016)

James Suckling: 92 (2019) - 93 (2018) - 93 (2017)

Consumption Temperature: 14-16°C

