

Valduero 2012 Arbucala Toro 'Esencia'

WineWise Code	SVA-AEJ12
Country	Spain
Region	Ribera del Duero
Subregion	Castilla y Leon
Color	Red
Alcohol by Volume	13.5
Acidity	5.05
Residual Sugar	1.2
Closure	Natrual Cork
Annual cases produced	5,100
Varieties	Tempranillo 100%
Maceration Notes	3 days in cold fermentation
Pumpover or Punchdown?	2 punchdown/day in fermentation
Destemming	Complete
Fermentation vessel	Barrel
Fermentation duration	18 days
Aging method	Used Barrique 100%
Aging duration (months)	9
Filtered?	Yes
Fining agents	Gelatine
Yeast	Native
Malolactic	Yes
Added Sulfur	Yes, 30 mg/L
Vineyard Name	Valdelapila
Elevation (meters)	670
Vineyard Aspect	North
Vine age (years)	30
Vine Yields hl/ha	2,400
Farming practices	Organic
Grape Picking	Hand-harvested

Notes from the producer:

The winery was founded in 1984 by the sisters García-Viadero and is today the SECOND LARGEST LAND OWNER in Ribera del Duero, with 230 Ha of truly exceptional vineyard, highly valued and with a large quantity of old vines. We have exclusively vine planted in bush, ecological (no irrigation, no use of chemicals nor sulphates) and handled 100% manually, only with natural viticulture practices.



WineWise Notes:

Produced from vineyards owned by their winemaker, this is Toro as seen through Ribera del Duero eyes - exuberant and fruity, just over 14%, raspberry-scented and thoroughly engaging.

Valduero's tendency towards a finesse and style unusual in RibeAlthough Ribera del Duero is now well established in international markets, one forgets how comparatively new the DO is - the Valduero estate, established in 1984, was only the sixth in the appellation at the time! During the intervening 25 years, they have built up an impressive resume as a winery offering quality and value from grapes sourced from their 200 hectares of bush-trained, low yielding vineyards. The sisters Yolanda and Caroline García, daughters of founder Gregorio García Alvarez, run an impressive operation, that goes from strength to strength.

