

V VALDELOBAS

APPELATION OF ORIGIN

Ribera del Duero.

VINTAGE: 2023

It was a moderately dry vintage, without excessive heat, marked by heavy rainfall in early September, which delayed the start of harvest. It was a vintage of excellent health, yielding wines of great aromatic intensity, with remarkable structure on the palate and considerable length. It was also a year in which ripeness was extraordinarily well aligned with potential alcohol.

WINERY AND VINEYARD'S LOCATION

Piñel de Arriba moorland, Valdelobas parcel at over 900m altitude.

TYPE OF SOIL

Calcareous soils.

VINEYARD AGE

Plot planted in 2006.

TYPE OF VINE

Bush & Trellis.

HARVEST DATE

September 23rd.

GRAPE VARIETY

Tempranillo (100%).

Precision, purity, limestone.

In the most limestone-rich plot of our La Revilla estate, character is born not from concentration, but from precision. Valdelobas expresses the character of the páramo through elegance: fresh fruit, a fluid texture and limestone-derived tannins that naturally extend the wine. An honest interpretation of a unique plot where delicacy and depth coexist.

% ALCOHOL

13%.

WINEMAKER

Ricardo Velasco Pla.

ELABORATION

Following a meticulous selection of grapes from the Valdelobas plot, vinification focuses on preserving the purest expression of this limestone-rich site. A brief pre-fermentation maceration and gentle extraction during fermentation produce a wine defined by finesse, freshness and precision, while fully respecting the character of the plot.

AGEING

18 months in foudre, followed by a further 19 months of refinement in a concrete egg.

TASTING NOTE

Appearance: Bright, clear cherry red with medium colour intensity.

Nose: Precise and expressive, dominated by fresh red and black fruit—cherry, raspberry and blackberry—accompanied by a subtle mineral undertone and delicate spicy nuances from the ageing, always remaining in the background.

Palate: Fluid and elegant on entry, with a fine texture that flows naturally across the palate. Freshness holds the wine together and leads into a long finish, defined by fine, persistent limestone-derived tannins that bring depth without sacrificing lightness.

PAIRING:

Its fluid profile and balance make it a superb companion for red meats, small game birds, mushrooms, hearty mountain-style rice dishes and semi-cured cheeses.

AWARDS:

Robert Parker: 93 points.

