

VALPARAÍSO

RIBERA DEL DUERO
DENOMINACION DE ORIGEN

MARQUÉS DE
VALPARAÍSO

QUINTANA DEL PIDIO
PROCEDENTE DE NUESTROS
VIÑEDOS DE TEMPRANILLO



CRianza

Familia Equizábal



MARQUÉS DE

VALPARAÍSO

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- Crianza -

PREPARATION

These grapes come from the vineyards with the average age of more than 30 years. They are planted in loamy clay soil which contributes its characteristics to our wines, their body and structure. The climate of continental character in the area (the winter is long and very cold while the summer is short and hot) has an influence remarkably on the levels of maturation of the fruits and fundamentally on the color synthesis.

The wine-making proceeds following the traditional system (destemming and subsequent maceration of the juice in contact with the skins). And the fermentation takes place at an average temperature of 26 °C.

AGEING

The wine has remained in American and French oak barrels for 12 months during which the traditional barrel-to-barrel transfer has proceeded every 6 month.

TASTING

It shows cherry red with a slight ruby. The smell is sensed of red fruits, cedars, spice and a perfectly integrated wood. It's very aromatic in the mouth. Elegant.

PAIRING

It goes perfect with white meat, red meat and venison, birds, rice, sausages and cheese.



100% Tempranillo



12 months in American and French oak barrel



Cherry red with slight ruby



Red fruits, cedars and spice



Harmonic, elegant and very long aftertaste



14% by vol.



18 °C

BODEGAS VALPARAISO

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