



VENTA LAS VACAS LA CUARTILLEJA RESERVA

Year of foundation: 2009

Winemaker: Juan Carlos Vizcarra

Vineyards in property: 28 ha

Denomination of Origin: D.O. Ribera del Duero

Region: Mambrilla de Castrejón (Burgos)

Other wines produced: Venta Las Vacas



VENTA LAS VACAS LA CUARTILLEJA RESERVA

Vintage: 2019

Type of wine: oak-aged red wine

Variety: 100% Tinto Fino

Grape provenance: Finca La Cuartilleja (1,6 ha) in Roa del Duero

Type of soil: clayey, sandy and calcareous

Age of the vines: 45 years old

Vineyard density: 2,400 vines/ha

Yield: 4,000 kg per hectare

Date of harvest: October 2019

Harvest: hand-picked

Elaboration: entry of the grape with selection grain by grain and elaboration by gravity. Cold pre-fermentation maceration for 48-72 hours. Alcoholic fermentation in concrete with its own yeasts. Subsequent malolactic, one part in oak barrels and the other in concrete tanks.

Ageing: 16 months in 80% French oak barrels and 20% American oak barrels

Bottling: April 2022

Production: 3,798 bottles and 240 Magnum

Alcohol: 15% Abv.

Tasting notes: It has a beautiful deep and bright maroon color. The nose is intense and very seductive. The aromas of noble woods are integrate with ripe black fruits such as blackberries and blueberries, combined with slight hints of violets and eucalyptus and delicate spicy notes of black pepper and vanilla on a subtle balsamic background. The mouth has volum and stands out for its silky texture and a fantastic freshness that makes it balanced and very pleasant. At the end, there is a delicious memory of ripe red and black fruits and a fresh spicy edge.

Food pairing: ideal to accompany red meats, mountain rice dishes, grilled or baked lamb, stewed meats and all kinds of sheep and goat cheeses.

Serving temperature: between 15 and 17 °C

Recommended glass: Riedel Veritas Cabernet/Merlot



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Reserva



VENTA LAS VACAS

Vintage: 2022

Type of wine: oak-aged red wine

Variety: 100% Tinto Fino

Grape provenance: a total of 12 hectares distributed in Tras de San Pedro, Las Arras, Valcabero and Los Valles plots, in Mambrilla de Castrejón (Burgos)

Altitude: 850 m

Type of soil: clay-calcareous

Age of the vines: between 23 and 29 years old

Yield: 5,000 kg per hectare

Date of harvest: September 30th 2022

Harvest: hand-picked

Elaboration: destemming of the whole grapes without pressing. Cold pre-maceration between 2 and 4 days at 10-12 °C. Alcoholic fermentation in semi open stainless steel tanks of 16,000 liters at 26 °C. Skin maceration between 12-15 days, with daily pumping-over. Malolactic fermentation in stainless steel, concrete tanks and French and American oak barrels of different volumes.

Ageing: 12 months in contact with its lees in oak barrels, 70% French and 30% American.

Bottling: May 2024

Alcohol: 14.5% Abv.

Tasting notes: it has deep garnet color, clear and bright. On the nose, it displays a suggestive perfume of red and black berry fruits such as currants, blackberries and blueberries at the right point of ripeness, along with pleasant toasted spicy aromas of black pepper and vanilla and notes of undergrowth. On the palate, it has slightly sweet attack, with volum and structure and velvety texture shaped by soft tannins, balanced with good freshness. At the end, it leaves a delicious aftertaste of black fruits, liquorice, intense balsamic and subtle smoky notes.

Food pairing: a red wine with good aging potential, to be enjoyed with Iberian sausages, roast meats, stews and cured cow or sheep cheeses.

Serving temperature: between 15 and 17 °C

Recommended glass: Riedel Veritas Cabernet/Merlot
