



VENTA LAS VACAS

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 la Cuartilleja Reserva



VENTA LAS VACAS

Vintage: 2019

Type of wine: red wine aged in barrel

Variety: Tinta del País

Grape provenance: Tras de San Pedro, Las Arras, Valcabero and Los Valles

Altitude: 850 m

Type of soil: clay and sand

Age of the vines: between 19 and 24 years old

Vineyard density: 2,400 vines/ha

Yield: 5,000 kg per hectare

Date of harvest: October 10th

Harvest: hand-harvested

Elaboration: the grapes were destemmed without crushing and it had a pre-maceration in cold during 5 days at 12 °C. Alcoholic and malolactic fermentation took place in semi-open stainless-steel tanks of 16,000 liters and in new (20%), one-year and two-year old oak barrels at 26 °C

Ageing: it took place on fine lees in 225, 300 and 400 L new, one-year old and two-year old, 40% American oak barrels and 60% French oak barrels, medium-toasted for 10-12 months, with two rackings

Bottling: March 2021

Alcohol: 14.5% Abv.

Tasting notes: it has a beautiful deep garnet colour. On the nose it displays a suggestive perfume of red and black berry fruits such as currants and blackberries at their right point of ripeness, along with aromas of slightly toasted wood, spicy notes of black pepper and cloves and a hint of bay leaf and cocoa. On the palate it has volume and structure with a velvety texture shaped by soft tannins appearing at the end of the mouth. A good freshness makes it very balanced and pleasant with a final perfume of blueberries, fresh tobacco and a touch of black pepper.

Food pairing: ideal to pair with red meats, mountain style rice, baked pork, grilled lamb, stewed meats or goat and cow cheese.

Serving temperature: between 15 and 17 °C

Recommended glass: Cabernet/Merlot from Veritas Range by Riedel



VENTA LAS VACAS

First Vintage: 2009

Winemaker: Juan Carlos Vizcarra

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: 2016

Type of wine: red wine aged in barrel

Variety: Tinta del País

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

Type of soil: clayey, sandy and calcareous

Age of the vines: between 40 and 45 years old

Yield: 4,000 kg per hectare

Date of harvest: October 10th

Harvest: hand-harvested

Elaboration: pre-maceration in cold between 48 and 72 hours at 12 °C. Alcoholic fermentation took place in concrete tanks with indigenous yeasts and malolactic fermentation in barrels

Ageing: it took place during 16 months in 70% French oak barrels and 30% American oak barrels

Bottling: April 2019

Production: 3,900 bottles, 120 Magnum and 24 bottles of 3 L

Alcohol: 14.5% Abv.

Tasting notes: has a delightful deep and bright garnet colour. On the nose it is smooth and very appealing, with notes of ripe black fruits such as blackberries and blueberries, combined with subtle hints of violets and a light touch of black pepper and eucalyptus. The palate stands out for its volume, its broad and silky texture along with a fantastic freshness that makes it balanced and very pleasant. At the end there is a delicious hint of fresh red and black fruits with a fresh spicy tip.

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

Serving temperature: between 15 and 17 °C

Recommended glass: Cabernet/Merlot from Veritas Range by Riedel
