



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: 2020

Type of wine: red wine aged in barrel

Variety: Tinta del País

Grape provenance: Tras de San Pedro, Las Arras, Valcabero and Los Valles in Mambrilla de Castrejón, Burgos

Altitude: 850 m

Type of soil: chalky and sandy

Age of the vines: between 20 and 25 years old

Vineyard density: 2,400 vines/ha

Yield: 5,000 kg per hectare

Date of harvest: October 12th

Harvest: hand-harvested

Winemaking: the grapes were destemmed without crushing and they had cold pre-maceration for 4 days at 12 °C. Alcoholic fermentation took place in semi-open stainless steel tanks of 16,000 liters at 26°C. Malolactic fermentation in French and American oak barrels of different volumes

Ageing: it took place on fine lees in 225, 300 and 400 L new, one-year old and two-year old, 30% American oak barrels and 70% French oak barrels, medium-toasted for 12 months, with two rackings

Bottling: April 2022

Alcohol: 14.5% Abv.

Tasting notes: it has a nice garnet colour, clean and bright. On the nose it displays a suggestive perfume of red and black berry fruits such as currants, blackberries and blueberries at their right point of ripeness, along with pleasant toasted aromas, spicy notes of black pepper and hints of bay leaf, vanilla and coconut. On the palate it has a slightly sweet attack, with volume and structure and a velvety texture shaped by soft tannins, balanced with good freshness. At the end it leaves a delicious aftertaste of black fruits, thyme and liquorice.

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
