



## 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:** oak-aged red wine

**Variety:** 100% Tinto Fino

**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 12<sup>th</sup> 2020

**Harvest:** hand-picked

**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, and one 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

**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:** 2018

**Type of wine:** oak-aged red wine

**Variety:** 100% Tinto Fino

**Grape provenance:** La Cuartilleja (1.60 Ha), in Roa de Duero

**Type of soil:** sandy-clayey with calcareous bottom

**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 8<sup>th</sup> 2018

**Harvest:** hand-picked

**Winemaking:** 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 their own yeasts. Subsequent malolactic, one part in oak barrels and the other in concrete tanks.

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

**Bottling:** July 2021

**Alcohol:** 14.5% 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 integrated 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. The mouth has volume 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:** Cabernet/Merlot from Veritas Range by Riedel

---

---

---