



## 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 elaborated:** Venta Las Vacas La Cuartilleja 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 30<sup>th</sup> 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-overs. Malolactic fermentation in stainless steel, concrete tanks and French and American oak barrels of different volumes.

**Ageing:** 12 months in contact with their 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

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## 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 elaborated:** 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 their 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 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 on a subtle balsamic background. 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 pair with 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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