



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: 2023

Type of wine: oak-aged red wine

Variety: 100% Tinto Fino

Grape provenance: 7 hectares of Tras de San Pedro and Las Arras and 5 hectares of Valcabero and Los Valles

Altitude: 850 m

Type of soil: clay-calcareous

Age of the vines: between 23 and 30 years old

Yield: 5,000 kg per hectare

Date of harvest: 2nd and 3rd of October 2023

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, 75% French and 25% American.

Bottling: August 2025

Alcohol: 14.7% Abv.

Tasting notes: Clean and bright, the wine boasts a deep garnet hue with subtle violet undertones. The nose is accompanied by dairy memories and a suggestive scent of red and black fruits, including currants, blackberries, blueberries, cherries, and plums. There are also pleasant toasted and spicy smells of black pepper and vanilla, as well as cocoa and undergrowth notes. On the mouth it has a slightly sweet attack, with volume and structure, and a velvety texture formed by soft tannins, balanced with good freshness. At the end, it leaves a delicious aftertaste of black fruits, licorice, 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

Vintage: 2021

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: 47 years old

Vineyard density: 2,400 vines/ha

Yield: 4,000 kg per hectare

Date of harvest: October 2021

Harvest: hand-picked

Elaboration: Gravity-fed grape reception, with cluster selection followed by berry selection after destemming. 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 (400 L, 225 L and 300 L).

Ageing: 16 months in 90% French oak barrels and 10% American oak barrels

Bottling: May 2024

Production: 4.140 bottles, 240 Magnum i 24 Doble 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. On the palate 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