



# VALLOBERA

## FAMILY COLLECTION



90% Tempranillo and 10% Garnacha.



Low-yielding 1 ha. plot planted at an altitude of 680 m. in 1946.



Vinification in 3500-litre, French-oak vats. Pre-fermentative cold maceration for 3 days at 9°-10°C, with long periods of pumping over. On Day 4, a 15-day period of temperature-controlled (20-23°C) fermentation begins in order to preserve the primary aromas. Once this is completed, the wine is left to macerate in the vats for 6 days with daily spraying over the caps. The malolactic fermentation takes place in French-oak casks.



Aged for 17 months in new French-oak cask.



Lovely black-cherry colour. Elegant mixture of ripe fruit aromas, spicy nuances from the oak-ageing and mineral notes, with a touch of toasted wood. A perfect marriage of fruit and wood. Powerful, meaty, full-bodied mouth feel, well-balanced, with noble tannins, long and supple with a very pleasant aftertaste.

**A limited number of bottles for a red wine which is only released for sale in exceptional years.**



- Roasts
- Red meat and game
- Lamb chops grilled over vine twigs
- Mature cheeses

