

single vineyard

WINES

VALDEPEDRO de Ostatu 2021

Valdepedro is our latest addition to our single vineyard wines, the result of more than four years of work getting to know this vineyard and studying the results elaborating without added sulfur. We see that the new consumer is looking for wines with a more fruity character, and less complexity, where fruits and primary aromas are the main characters. For this reason, we bet on Valdepedro, a wine that fits perfectly with Escobal, in terms of the character provided by the limestone soil (wines with a more vertical profile, less roundness on the palate, with a fresher sensation) and the respect it grants the use of the concrete on the character of the wines, hardly influencing them.



VINEYARD	Valdepedro
PLANTATION YEAR	2000 & 2001
ELEVATION	635 m
GRAPE VARIETIES	100% Tempranillo
MARKET RELEASE	October 2022
VINEYARD STRUCTURE	Predominant combination of limestone soil, with some presence of clay. Layers of white rock of calcium carbonate form the subsoil structure. Located at the foot of the mountains, with a north-south orientation. Groves of holm oak trees, oaks, junipers, old olive trees, almond trees, thyme and lavender surround the vineyard.
HARVEST	Hand-picking on October 6, 2021
WINE-MAKING	Cold maceration after soft destemming in stainless steel tanks without added sulfur. Alcoholic fermentation with light pump-overs, at a maximum temperature of 24°. The must is drained by gravity into a wooden vat for malolactic fermentation until February. Subsequently, it is racked in a concrete tank and large-format barrels for 7-month aging until bottling.
TASTING NOTES	Attractive cherry red color, very bright, medium layer. Aromas of red and fresh fruit such as cherries and wild strawberries stand out. We can appreciate flower petals and a marked character from the influence of the limestone soil, which gives it a fresh profile and a more vertical and sharp character. Smooth entry and velvety palate throughout.
PRODUCTION	4.984 bottles, 75 cl.

