

## VALENTIN ROSE VALENTIN ROSE 2016

*Valentín, Matapozuelos (Valladolid) - D.O. Rueda. A few parcels of Tempranillo remain in D.O. Rueda, scattered among the vineyards of Verdejo and Sauvignon Blanc. Valentín comes from one of them. A fine and complex expression of this grape variety, this D.O. Rueda Tempranillo rosé is unique and unusual in Spain. A great rosé was born in 2016!*

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### VARIETY

100% Tempranillo The Spanish grape variety par excellence, first introduced by the Phoenician. Today the most planted variety in Spain.

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### VINEYARD

*Soil*  
Sandy soils, sandy-loam soils.

*Density*  
3000 vines/ha

*Climate*  
Continental. Warm during summer with cool nights.

*Average age of the vines*  
10 years

*Yield*  
55 hl/ha

*Location*  
Single vineyard wine, Valentín comes from a 1 hectar plot situated in the heart of the D.O Rueda: the village of Matapozuelos.

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### WINEMAKING

*Harvest*  
Manual harvest in 15 kg cagettes. A night in the cooling chamber in order to process the grapes at the cool temperature. Hand sorting before pressing on a vibrating sorting table.

*Vinification*  
Fermented with indigenous yeast, half in concrete «egg shaped» tanks and half French in 225l barrels.

*Ageing*  
Then aged on fine lees to gain volume, elegance and complexity during 3 to 4 months.

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### THE VINTAGE

A temperate spring with few precipitations, followed by a warm summer with typical cool nights in the region, ensured the sanitary condition of the vine, a good level of acidity and a progressive development. A key back season, with few precipitations late summer and early autumn, allowed the grapes to reach complete and balanced ripeness.



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### TASTING NOTES

Very pale rosé. Bright, vibrant and clear. Tropical fruits, white flowers, dulce de leche with a touch of hazelnut. Volume, fruit, crisp, balanced and freshness