

Valdecuevas

ÁLIUM

BARREL AGED

GRAPE VARIETY

Tempranillo

A.B.V 14.5% Vol.

Total Acidity 5.26 g/l Tartaric ac.

pH 3.51

DESCRIPTION

Valdecuevas Álium is a wine with great personality. Made entirely from Tempranillo grapes from a vineyard of 2 hectares, planted over 60 years ago.

A bold commitment to make an estate wine where the oak ageing is only a frame to highlight the singularity and uniqueness of this particular vineyard.

SERVING TEMPERATURE

Keep in a dry and cool place. Serve at 16°C to 18°C.

TASTING NOTES & FOOD PAIRING

Ruby color, aromas of sweet spices, mineral and balsamic notes, with a background of candied black fruit. In the mouth it is corpulent and persistent. It is a complex and generous wine.

Ideal for roasted or grilled meats, stews, cured cheeses and Iberian sausages. Also tomato based sauces in pastas.

LIMITED PRODUCTION

CHARACTERISTICS

The harvest is done manually with a first sorting made in the vineyard. Upon arrival it is macerated in cold for 5 days in a stainless steel mini tank, making gentle pumps daily. Once fermentation begins and the temperature rises, the strength and the number of pumps are increased to extract the full potential of the skin. When fermentation is finished, a light pressing is carried out, and later the malolactic fermentation is done in 500lt French oak barrels for a month and a half. Later it enjoyed 12 months of aging in 500lt French oak barrels.

CLIMATOLOGICAL FEATURES HARVEST 2021

The 2021 harvest stood out as an excellent year for red wines. A cold and rainy winter gave way to a warm spring, followed by a hot and dry summer.

These ideal weather conditions during the harvest allowed for the perfect maturation of grapes across various vineyards, achieving a perfect balance between acidity and potential alcohol content.

The result was highly concentrated red wines with well-balanced acidity, indicating a great potential for aging and longevity.

