

# Valtravieso

## VT Tinta Fina 2006

### Technical Details

#### PRODUCTION PROCESS

- 100% Tinta Fina

*Only the finest grapes, harvested from age-old vineyards, are selected to partake in this production process: handpicked in 15 kg crates, they undergo a primary selection process in the vineyard, then another on the selection table where the best fruits are chosen. A meticulous fermentation process at regulated temperatures, followed by maceration for 35 days, enables the optimal extraction of polyphenols. Malolactic fermentation is then carried out in French oak casks, where the wine is left to rest for over 18 months. A further 18 months in the bottle round off the aromatic complexity of the wine.*

#### TASTING NOTES

*Its intense brightness in the glass allows one to appreciate the excellent colour of this wine: cherry red with ruby hues and an excellent depth. Fruity aromas pervade the glass, revealing themselves on the nose as ripe, candied fruit with a marked intensity. Gentle oxygenation brings aromas of forest undergrowth and blackberry with a touch of chocolate and hints of liquorice wood. Retro olfaction reveals complex, spiced aromas (black pepper, coffee, cocoa and hints of vanilla), and cinnamon, which confer a certain sensuality to the wine. Some mineral notes too, which flood the nose at the end of olfaction, offering a certain and characteristic scent of the native soil. Magnificently rounded in the mouth, with some sweetness derived from sweet yet powerfully crafted tannins. One can appreciate good acidity which provides both balance and freshness to the wine. Its extraordinary body gives it an ample feel in the mouth, which makes the wine even longer.*

#### PRESENTATION

*Bottles 0,75 and 1,5 litres.*

