



Valsanzo Selección de Familia

Region	D.O. Ribera del Duero
Varieties	95% Tinta fina 5% Cabernet Sauvignon

VINEYARD: 60 year-old gobelet vine. In the heart of Ribera del Duero at 850 m altitude, complex soils of limestone and clay with gravels and sand.

WINEMAKING: Maceration takes place at 10° C for 6-8 days. Fermentation with indigenous yeasts in wooden tanks. After fermentation the wine is transferred into new French oak barrels, where it is aged for 21 months.

ANALYSIS	
Alcohol	15%
Acidity	5 g/l
Sugar	1 g/l

TASTING:

Vall Sanzo Selección de Familia shows an intense cherry red with purple hints. Aromas of black wild fruit, balsamic with a minty-touch. Meaty, very fruity with roasting coffee nuances. Long aftertaste.
Delicious now, although the quality will improve the next 10 years.



PAIRING: Lamb, pork and other meat.

