

## |PRODUCT SPECIFICATION SHEET|



| PRODUCT NAME    | VALTRAVIESO VENDIMIA SELECCIONADA                      |  |  |
|-----------------|--|--|--|
| TYPE OF WINE    | RED WINE D.O RIBERA DEL DUERO                          |  |  |
| GRAPE VARIETIES | TINTA FINA (≥75%), CABERNET SAUVIGNON Y MERLOT (5-25%) |  |  |

| 1 PRODUCT DESCRIPTION                  |  |                       |                                 |                        |  |  |
|--|--|-----------------------|---------------------------------|------------------------|--|--|
| A) Analytical Characteristics:         |  |                       |                                 |                        |  |  |
| % Alc.                                 |  | 13-15                 | SO <sub>2</sub> total (mg/l)    | <150                   |  |  |
| Total acidity (g/l tartaric)           |  | 4-6                   | Reducing sugars (g/l)           | <4                     |  |  |
| Volatile acidity (g/l acetic)          |  | <1                    |                                 |                        |  |  |
| Pb (mg/kg)                             |  | <0,15                 | Ochratoxin A (μg/kg)            | <2                     |  |  |
| B) Tasting Notes:                      |  |                       |                                 |                        |  |  |
| VISUAL                                 | Red cherry color.  |                       |                                 |                        |  |  |
| NOSE                                   | Complex nose, full of nuances. Notes of red and black fruit, compotes, jams. Great earthiness, floral touches. Shades of white pepper, toast and coffee. |                       |                                 |                        |  |  |
| TASTE                                  | Bright texture, great volume, smoothness, freshness.   |                       |                                 |                        |  |  |
| C) Additives:                          |  |                       |                                 |                        |  |  |
| Sulphites                              |  |                       |                                 |                        |  |  |
| D) Aging Characteristics:              |  |                       |                                 |                        |  |  |
| Barrel time                            |  | 10-16 months          | French and American oak barrels | 8 months in the bottle |  |  |
| Alcoholic fermentation                 |  | Stainless steel tanks | 8-10 days                       | 22-26°C                |  |  |
| E) Packaging Characteristics:          |  |                       |                                 |                        |  |  |
| Vacuum packaging with inert atmosphere |  | Bottle 0,75 l y 1,5 l | Natural cork stopper            | Label, capsule and box |  |  |

## 2.- EXPECTED USE / CONSUMER VULNERABILITY

ALLERGENS: Contains sulphites.

Women should not drink alcoholic beverages during pregnancy because of the risk of birth defects.

Consumption of alcoholic beverages impairs your ability to drive a car or operate machinery and may cause health problems.

## 3.- CONDITIONS OF CONSERVATION AND CONSUMER RECOMMENDATIONS

- Store wine bottles in a cool place (14°C to 17°C), in a horizontal position, without sudden changes in temperature and in the absence of odors.
- It is recommended to consume before age 6.
- Serve at 14°C-18°C

Approved by: Dir. Técnico