



YVON MAU
DEPUIS 1897

STILL WINES

VALDUBON COSECHA



Bodegas Valdubón is near the town of Milagros, a few miles south of Aranda de Duero. Valdubón was founded in 1997. A state-of-the-art production area and winemaking equipment were recently added to the facilities. The winery is surrounded by just under 100 choice acres of estate vineyards, all planted with Tempranillo.

Tasting notes

The Cosecha is a deep cherry red color with fresh aromas of strawberries, plums and raspberries on the nose. The palate unfolds with firm acidity and a silky red fruit flavors followed by a long finish.

Food pairings

The bright concentrated fruit of this wine make it a good match with Italian sausage, hamburgers, eggplant or a hearty bean soup.

Winemaking

After destemming and crushing the grapes were transferred to temperature controlled tanks at 24°C for fermentation. Maceration lasts between 7 and 10 days. Once the wine was racked off its lees, the wine underwent malolactic fermentation. This fermentation converts the malic acid in the wine to lactic acid which is smoother and creamier.

Blend

100% Tempranillo

Analysis

Fermentation: Stainless Steel

pH: 3.79

Alcohol: 14%

Acidity: 3.25 g/l