



YVON MAU  
DEPUIS 1897

## STILL WINES

### VALDUBON ROBLE - ESPAGNE



Roble 2014

D.O Ribera del Duero

The vineyards which supply Valdubon are located in many parts of Ribera del Duero, but are principally in the villages of Roa and Milagos.

Coupage

100% Tempranillo

Vintage

The climatic conditions of the 2014 wine were characterised by a beneficial rainfall. A cold winter gave way to spring of mild weather for the region, with continual rain that went on into June. During the summer, temperatures were low for the time of year. These conditions led to a delay in the ripening of the fruit and harvesting began late. Finally the rains which fell in September lead to good crop, with medium to high levels and good acidity.

The 2014 harvest took place in the second week of October all over the Denomination. Valdubon began picking on 29 September to ensure optimal health and a good balance between acidity and sugar.

Vinification

Ripening is monitored on every plot that supplies Valdubon, in order to identify the optimal picking date for each vineyard. We monitor the evolution of the Baumé degree, acidity and colour potential. A first classification is based on the results obtained and the vines used for Valdubon Roble are those that stand out year after year for producing very fruity wines, with a medium-to-full structure, good acidity and mature tannins. Picking takes place at night at the vineyards to ensure they reach the winery at low temperatures and that fermentation begins slowly, to keep all of the fruit on the nose and palate. Once cut, the grapes are taken to the winery as quickly as possible, and are milled within 6 hours of picking.

We macerate at 28°C, with quite gentle daily pumping over. Maceration finishes when we can measure that the wine has good structure, but has not picked up any of the aggressive notes which would come from over maceration.

Once the new wine is racked from its lees, the malolactic fermentation is carried out, and this again is monitored and controlled by analysis on a daily basis. When it is finished, the wine is racked bright and prepared for the barrel ageing process.

The ageing process for Valdubon oaked red lasted for 4 months, in the new American oak barrels (75%), and new French oak barrels (25%). The ageing cellars are temperature controlled at 17°C, too guarantee a slow and even maturation



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process. Periodic tasting will show the point at which the wine shows a perfect balance between its natural structure and the influence of the wood, at which point barrel ageing comes to an end.

#### Tasting note

In appearance the wine is young, lively, deep in colour and intense, with deep morello reds flashed through with bright violet.

The nose is very expressive, and full of well polished, ripe tannins from its time in wood. Bright, lively with a good acidity, nicely developed and with a very long finish.

This is a wine which can be drunk now, although its inherent structure will allow it to develop well for a considerable time in bottle.

A wine to be enjoyed on its own or with any fine meat dish.

#### Production data

Alcohol : 14% vol.

Total acidity : 3,2 g/L

pH : 3,78

Bottling date : May 2015