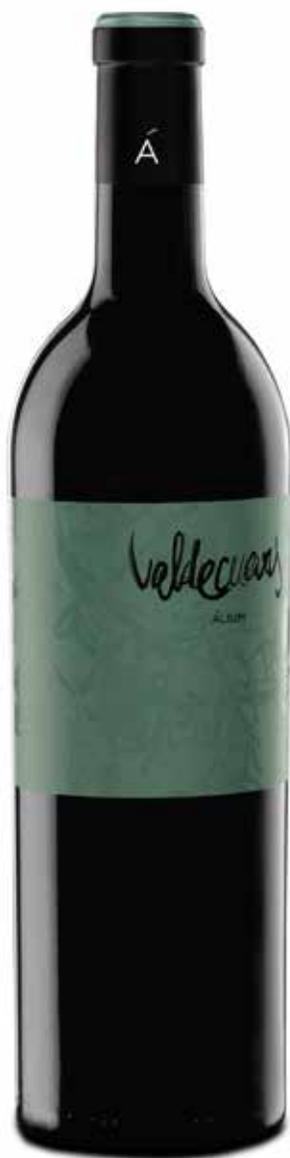


Valdecuevas

ÁLIUM



DESCRIPTION

Valdecuevas Álium is a wine with a great personality, fully elaborated from Tempranillo grapes. These grapes come from a 2 hectare vineyard, planted 55 years ago. A bold bet into making a wine in which the oak aging is just a simple frame to highlight the singularity of these grapes.

TASTING NOTES AND MATCHING

Ruby colour, with a sweet spice aroma, mineral and eucalyptus nuances, with a confit black fruit undertone. Full bodied and persistent in the mouth, complex and generous. Ideal to be paired with grilled or roasted meats, stews, cured cheese and Iberian cold cuts. Also with pasta with intense sauces.

STORAGE AND SERVING

For an optimum preservation, it must not go over a 15° C temperature. Serve between 16° C and 18° C.

VINEYARDS

This Tempranillo vineyard was abandoned, surrounded by a sea of Verdejo vineyards. We recovered its crop, giving us a small production of “super concentrated” grape.

PROCESSING

The grape is hand harvested and carefully selected, and then it is shelled and macerated in cold for 5 days in a small stainless steel vat, where it is daily pumped over.

Once the fermentation has started and the temperature rises, the pumping becomes harder and more frequent to extract all the potential from the grape skin. When the fermentation is finished there is a light pressing, moving the obtained wine into 500 L French oak barrels for a slow malolactic fermentation for a month and a half. Once the malolactic fermentation is done, the wine is moved again into new 500 L French oak barrels for a 12 month aging process.

ANALYSIS

Grade	Total Acidity	Volatile Acidity	PH	Total Sulfur	Sugars
14.5 % Vol.	53 g/l tartaric ac.	0.6 g/l acetic ac.	3.6	< 70 mg/l	≤ 2.5 g/l

LOGISTICS DATA

Format	Units per case	Case (dimensions mm.) length / width / height	Cases EU pallet	Cases USA pallet
 glass 75 cl.	6	315 x 242 x 162	80 (480 bot.)	112 (672 bot.)