

Jardín de VALPARAÍSO

RIBERA DEL DUERO
Denominación de Origen

The aim was to create a wine that enhances the typicity of our Ribera del Duero vineyards. A wine that showcases the influence of the continental climate at an altitude of 881 metres. The result is a highly elegant wine with an intense nose.

SIGNATURE WINE - 100% TEMPRANILLO

VINEYARDS

This wine originates from our “Jardín” estate located in Pesquera de Duero, a 7-hectare plot of Tempranillo with a pronounced continental climate, at an altitude of 881 metres.

Clay, stony, and limestone soils impart elegance and complexity to the Tempranillo grapes.

WINEMAKING AND AGEING

The grapes are destemmed. The obtained free-run juice undergoes static settling. This process yields a free-run wine, achieved by draining the free-run juice. Following racking, the clear juice undergoes alcoholic fermentation using indigenous yeasts from the vineyard to preserve the typicity of the Tempranillo.

The fermentation temperature is maintained between 14-16°C for 18 days. This slow fermentation helps to integrate the varietal aromas generated during the process.

Once alcoholic fermentation is complete, the wine is raked. Autolysis of the fine lees is encouraged by stirring three times a week for 5 months prior to bottling, which adds richness and volume to the palate.

This is followed by 3 months of bottle refinement before its release to the market.

TASTING NOTES

- **Appearance:** Color rosa asalmonado. Limpio, brillante y con baja intensidad colorante, capa baja.
- **Nose:** White flowers, lollipop, peach, and caramel.
- **Palate:** Smooth entry, fresh due to a slight acidity with a touch of bitterness that lengthens the finish. Fresh, light, and fruity. It is a dry wine, with no residual sugar. Well-integrated alcohol. A round wine with no harsh edges. The aftertaste confirms the presence of fruit.

