

PRADOREY

RI
BE
RA
DUERO



PRADOREY FINCA VALDELAYEGUA 2018 CRIANZA



- Pago Valdelayegua single vineyard
- 790 - 820 m altitude
- Gentle slopes facing south, near the Rivers Duero and the Gromejón
- Sandy loam and clay-loam soils with limestone outcrops
- Tempranillo
- Yield in kg/hectare: 4,000 kg per hectare
- Harvest manually
- Controlled fermentation at 28° with autochthonous yeasts
- Fermentation cold maceration
- Malolactic fermentation in Nevers oak vats



- 12 months in French and American oak barrels



- SIGHT: Dark cherry red with intense bluish nuances, deep and bright
- NOSE: High intensity, with dominating ripe red fruit and sweet sensations from barrel ageing. Complex, balsamic and mineral background
- MOUTH: Tasty in the mouth, with rounded tannins and a pleasant freshness on the palate. Tasty finish, with great concentration of fruit and a velvety finish



- Roasts and game
- Grilled or char-grilled red meats
- Spicy aged cheese

93
PÉNIN

SILVER
CONCURSO
MUNDIAL
BRUSELAS

SILVER
DECANTER

BODEGAS PRADOREY

Carretera CL-619 (Magaz-Aranda) Km. 66,1 09443 Gumiel de Mercado – Burgos – España – EU

info@pradorey.com / +34 947 54 69 00

www.pradorey.es