



## D.O. RIBERA DEL DUERO

Soil Composition: Sandy-Loam

Grapes: Tempranillo (Tinto Fino)

Orography: Foothills of Holm Oak and scrubland

Altitude: 875 m above sea level

Climate: Continental

Vine Density Ha.: 2,000

Pruning Style: Gobelet

Cultivation: Artisan

Production per vine: 1,500 gr.

Destemmed

Fermentation: Stainless steel tank

Cold Stabilization: No

Maceration: 15 days

Aged 6 months in 500 L French and American Oak barrels

**VALPIDIO** is a wine from Bodegas J.A. Calvo Casajús. Behind it all is José Alberto Calvo Casajús, a winemaker following great family tradition from the municipality of Quintana del Pidio, belonging to the **Ribera del Duero** Designation of Origin (Denominación de Origen).

**VALPIDIO** has been made with grapes from the vineyards of Quintana del Pidio, that have a controlled production of approximately 1.5 kg of grapes per vine, and mainly from the native variety **Tempranillo** (Tinta del País).

In the ageing cellar, the destemmed grapes ferment in small capacity stainless steel tanks, which helps us to maintain rigorous control of temperature during fermentation.

Once the alcoholic and malolactic fermentation is done, it is moved to semi-new 500 liter barrels where it continues its ageing process during a period of approximately **6 months**.

It is perfectly paired with cheeses, sausages, all kinds of meats, legumes, delicatessens, roasts, stews, and avant-garde cuisine.