

VALDUBÓN

ME&YOU

Tempranillo

VINES

Me&You Tempranillo is produced using only the Tinta del País (Tempranillo) grape.

The vines used to produce Me&You are spread across different parts of the Ribera del Duero region, and are mainly found in the Roa and Milagros areas. The vineyards were very carefully managed, with efforts concentrating on delivering an average production of 8 to 10 bunches per vine to produce an average yield of 6,000 kg/ha.

HARVEST

Ripening is monitored on every plot that supplies Bodegas Valdubón, 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 Me&You Tempranillo are those that stand out year after year for producing very fruity wines, with a medium-to-full structure, good acidity and mature tannins. The vineyards which are selected for Me&You are harvested at night to ensure that the grapes arrive at a low temperature and therefore fermentation begins very gently, ensuring that all the fresh fruity aromas and flavours are preserved in the wine. Once cut, the grapes are taken to the winery as quickly as possible, and are milled within 6 hours of picking.



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FERMENTATION

Following destemming and squeezing, the grapes destined to produce Me&You Tempranillo are put in predetermined tanks. The production method aims to conserve the primary aromas and violet colour characteristic of young wines to the greatest possible extent. To do this, all of the tanks have temperature controls and fermentation takes place at 16 °C. Crushing takes place over 3 days. Crushing time is decided based on daily analytical monitoring and tasting, paying special attention to the evolution of the general tannic and polyphenolic load. Devatting takes place once the wine is deemed to have obtained the correct body, colour and quality and before it shows an astringency that would necessitate barrel ageing before it could be brought to market.

Alcoholic and malic fermentation take place at the same time through coinoculation techniques, which involve adding both of the ferments at the same time. This technique is specially designed to maximise the fruitiness of the wine, on the nose and palate. This technique is known as malolactic fermentation.

TECHNICAL DATA

Young Red Wine

2018 VINTAGE

D.O.P. Ribera del Duero

Grape: Tinta del país 100% (Tempranillo)

Barrel ageing: No

Alcohol: 13,5% vol.

Total acidity: 3,3 g/l (expressed in sulphuric)

pH: 3,63

Bottling date: February 2019

TASTING NOTE

Medium full bodied in appearance, star bright, deep cherry red in colour with a noticeably violet rim.

Powerful on the nose, with a full, refreshing aroma of red cherries and plums mingled with some creamy notes.

On the palate it is light and soft, with low tannins. Its good acidity gives it a bright refreshing feel, without being aggressive, and there is a good balanced level of alcohol. As it evolves in the glass some fine fruity notes appear. It has a gentle mouth feel, is easy to drink and quickly entices a second sip.

On the finish it leaves a hint of fruit caramels.

Enjoy at 12 to 14 °C.