VALBUENA 5º 2015

WINEMAKER'S DESCRIPTION

Valbuena is the purest expression of a red in Vega Sicilia, with five years of ageing between oak and bottle, which gives the wine its name: Valbuena 5º. The first year in oak barrel is of great importance to find the additional body and completing its ageing in wooden vats, where it shows extraordinary change in texture, gaining in precision, elegance, tension and subtlety.

Valbuena 5º 2015 is a concentrated and powerful vintage, but at the same time silky and deep.

GROWING SEASON

Autumn was a little drier than usual. It gave way to a winter with a good amount of water accumulated to face the beginning of spring 2015 with good water reserves in depth. However, the first part of spring was dry, which caused the plant's budding to be delayed compared to a normal year.

Thanks to the absence of important spring frost and a rainier finish than usual, spring caused the plant to accelerate its pace. The extreme heat of the month of July ensured good sanity of the bunches.

In the end, the good conditions of summer, helped to have a very healthy and slightly advanced harvest compared to an average year with a remarkable balance between all the components of the grape.

STORAGE, SERVICE AND DRINKING WINDOW

This wine is ready to drink now holding a potential ageing window of approximately 25 - 30 years if kept in ideal conditions: constant temperature of 12-14ºC and 60% relative humidity

Optimum drinking temperature is 18ºC / 64ºF.

ALCOHOL BY VOLUME - 14.5%

GRAPE VARIETY - 95% Tinto Fino and 5% Merlot

AGEING - 12 months in barrels, 12 months in vat, six months in stainless steel, and 18 months of aging in bottle

AVERAGE AGE OF THE VINEYARD - 35 years

VINEYARD SURFACE - 210ha in the Vega Sicilia estate

PLANT DENSITY - 2,222 plants/ha

ELEVATION - 700-900m

YIELD - 3,600kg/ha – 25hl/ha

HARVEST - Manual, in 12 kg boxes, From September 15 to October 3

PRODUCTION - 173,673 Bordeaux, 5,625 Magnum, 388 Double Magnum, 32 Imperial and 5 Salmanazar

BOTTLING DATE - June 2018