



Pago de Valdoneje

TRANQUILITY, that could be the word that comes to mind when you arrive in Valtuille de Abajo, although as you get to know this town, you realize that nothing is what it seems, that within each house there is a lot of activity. In one of these houses lives the García Alba family, whose head of family, Dimas García Canedo, started in 1999 the Vinos Valtuille S.L. Today the Company is thriving and growing, managed by two of their four children: Elena and Marcos. The family winery is the reflection of the values passed down through the generations. **EFFORT**, the fundamental pillar. **RESPECT** and **CARE** for the land, the guidelines that mark the ROAD MAP.



VINEYARDS

For the production of its wines the winery has 15 hectares of old vineyards, scattered around Valtuille de Abajo with narrow planting and goblet pruning system.

SOILS AND ALTITUDES

Valtuille de Abajo is surrounded by small hills, whose altitude ranges between 500 and 700 meters. In soils, clay predominates in the lower areas and sand in the upper or front areas. With this mix of soils, altitude and orientations, the winery tries to select more than 100 plots they work, according to the wines it produce.

For Pago de Valdoneje Mencía and Pago de Valdoneje Roble, different plots are mixed of high and low areas, looking for a balance between the fruit of clay areas and the power of the high areas, with more presence of sand. For the production of Pago de Valdoneje Viñas Viejas we selected the grapes from a front with south-west orientation in Valdoneje. In Pago de Valdoneje Finca el Valao the grape comes from a single plot called “El Valao”. The plot was located in a very cool and mineral area with north-west orientation.

A family winery, with a traditional line, with a point of innovation. After several decades working their vineyards, Dimas García and Isabel Alba decided to build their own winery and place it in one of the hills surrounding Valtuille de Abajo, in the area of La Estacada, in front of Castro de la Ventosa, on the Camino de Santiago, their favorite place in Valtuille. The reason for this new venture was simply to provide a better future for their children.

The whole production process takes place in the winery. We have a special underground area for the aging of wines and a zone for receiving and selecting the grapes, which allows entry to the tank by gravity. The winemaking is done by combining the traditional process with the most advanced winemaking methods.



Pago de Valdoneje

MENCIA



VARIETY OF GRAPE: 100% Mencía

TIME IN BARREL: Without cask

ALCOHOL VOLUME: 14%

ORIGIN: DO Bierzo | Valtuille de Abajo

PRODUCTION: Vineyards over 85 years old. Yields go from 3000 kg / ha to 3500 kg / ha. Coming from clay to sandy soils. Manual harvested in small cases of 15 kg and grapes pass through a selection table to avoid bunches not according to our quality.

We place the wine for alcoholic fermentation which is taken in Stainless Steel, trying to maintain temperatures steady below 28°C.

TASTING NOTES:

Intensive Red color with violets hints.

On the nose it is extremely fresh. Black and red fruits such as blackberries and wild berries; very earthy coming from the Bierzo soils such as roasted notes smoke, some hints of balsamic aromas, mint mainly, are also present.

The wine is firmly structured on the palate, with incredible depth and a persistent fruit-driven finish. Perfect balance with very fine tannins.

WINE ADVOCATE:

February 28, 2019. Luis Gutiérrez - 91+ points Parker.

«This wine represents the essence of Mencía in the vineyards of Bierzo».



Pago de Valdoneje

EL VALAO



GRAPE VARIETY : 100% Mencía

AGED IN BARRELS: 6-8 months French oak

ALCOHOL VOLUME: 14%

ORIGIN: DO Bierzo, Valtuille de Abajo

PRODUCTION:

Grape coming Finca el Valao, 90 years old, whose yield is around 2,500 kg / ha. Clay soil with river stones. Plot located in the south of Valdoneje with west orientation. Manual harvested in small cases of 15 kg, and grapes pass through a selection table.

The alcoholic fermentation takes place in stainless steel vats of 1,000 liters capacity, with constant temperatures below 28°C.

AGING:

After the malolactic fermentation, we place the wine in used French oak barrels for about 6-8 months for aging.

TASTING NOTES:

Intensive Red color with violets hints. On nose it is extremely fresh. Red fruits such as berries and wild berries; Bierzo with toasted notes of smoke and liquorice, are also present some touches of balsamic aromas, mainly mint.

The wine is well structured on the palate, with great depth and a persistet fruit-driven finish. Perfect balance with very fine tannins.

WINE ADVOCATE:

February 28, 2019. Luis Gutiérrez - 92+ points Parker

Pago de Valdoneje

VINAS VIEJAS

GRAPE VARIETY: 100% Mencía

AGED IN BARRELS: 11 months French oak

ALCOHOL VOLUME: 14%

ORIGIN: DO Bierzo, Valtuille de Abajo

PRODUCTION : Vineyards over 100 years old. Yields go from 1500 kg / ha to 2000 kg / ha. Coming from clay to sandy soils. Manual harvested in small cases of 15 kg and grapes pass through a selection table to avoid bunches not according to our quality. We place the wine for alcoholic fermentation which is taken in Stainless Steel, trying to maintain temperatures steady below 28°C. Limited production to 7000 bottles.

AGING:

After the malolactic fermentation which is taken in French oak we place the wine in new French oak barrels for about 11 months for aging.

TASTING NOTES:

Intensive Red cherry color. On the nose it is incredibly aromatic, tasting of spice and earth, also aromas of blackberry, violet and sweet coming from the Bierzo soils and very old wines. The wine is firmly structured on the palate, with incredible depth and a persistent fruit-driven finish. Perfect balance with very fine tannins.

WINE ADVOCATE:

February 28, 2019. Luis Gutiérrez - 91+ points Parker.



Pago de Valdoneje

MENCIA ROBLE



GRAPE VARIETY: 100% Mencía

AGED IN BARRELS: 4-6 months French oak

ALCOHOL VOLUME: 14%

ORIGIN: DO Bierzo, Valtuille de Abajo

PRODUCTION:

Vineyards over 85 years old. Yields go from 3000 kg / ha to 3500 kg / ha. Coming from clay to sandy soils. Manual harvested in small cases of 15 kg and grapes pass through a selection table to avoid

bunches not according to our quality. We place the wine for alcoholic fermentation which is taken in Stainless Steel, trying to maintain temperatures steady below 28°C.

AGING:

After the malolactic fermentation we place the wine in French oak of second use for 4 to 6 months depending on the vintage.

TASTING NOTES:

Intensive Red color with violets hints. On the nose it is extremely fresh. Black and red fruits such as blackberries and wild berries; very earthy coming from the Bierzo soils such as roasted notes smoke and liquorice, some hints of balsamic aromas, mint mainly, are also present. The wine is firmly structured on the palate, with incredible depth and a persistent fruit-driven finish. Perfect balance with very fine tannins.

