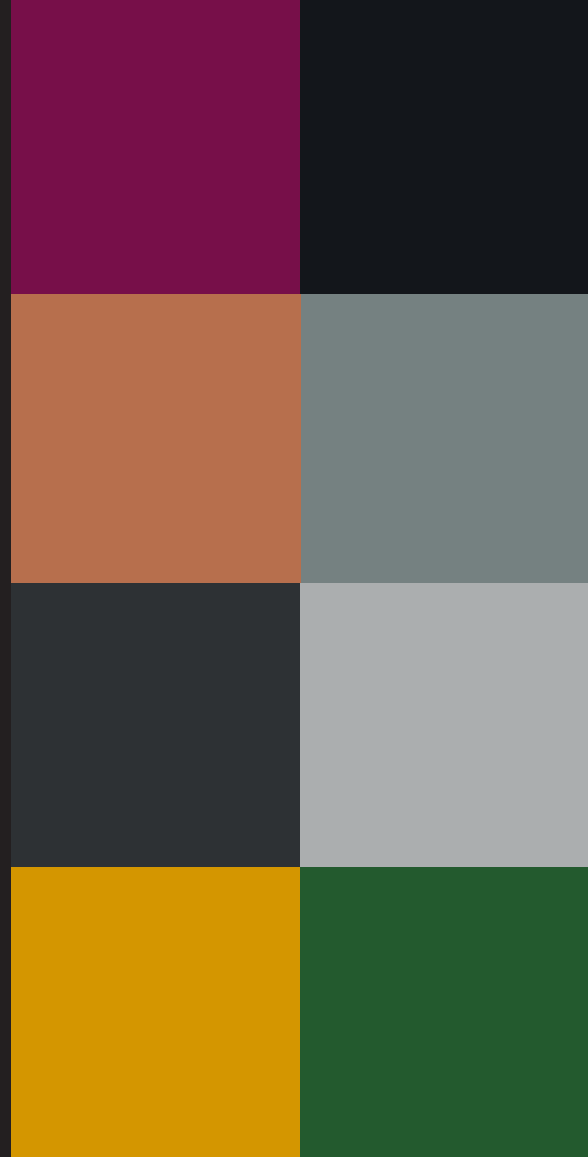


VALTRAVIESO

BY DAVID SEIJAS

experience



VALTRAVIESO

By DAVID SEIJAS

experience

The old adage that experience matters, or that the older we are, the wiser we are, is totally true! This time, my visit to Bodegas Valtravieso in 2018 was meticulously planned so that it would be in springtime, as I was aware of the past winter's cold and knew that the wine would be much better, smoother and leisurely. Furthermore, no matter how freaky it may seem, I chose a mild day so that the wines' expression would be the best possible and the true stars of the day. When the schedules say 'fruit days' in the biodynamic calendar—believe it or not and I have no idea why—it really work for me!

Thus, the journey from Valladolid (where I wisely spent the night) to the winery was an extraordinary trip. The last surprise before arriving and getting to work was a huge majestic double rainbow, one of those you see only a few times in life. The Valtravieso experience could not have gotten off to a better start.

On the final stretch before actually arriving at the winery, I was looking at the vineyards surrounding the property and I suddenly realised something had happened: the vines were glowing with their own light and transmitting excitement. Their appearance had changed for the positive, in only one year. But, didn't I remember them as being great before? As they welcomed me, the eyes of Ricardo Velasco (oenologist) and the entire team shone palpably with this same sensation, transmitting the same excitement as the vineyards had several minutes earlier.

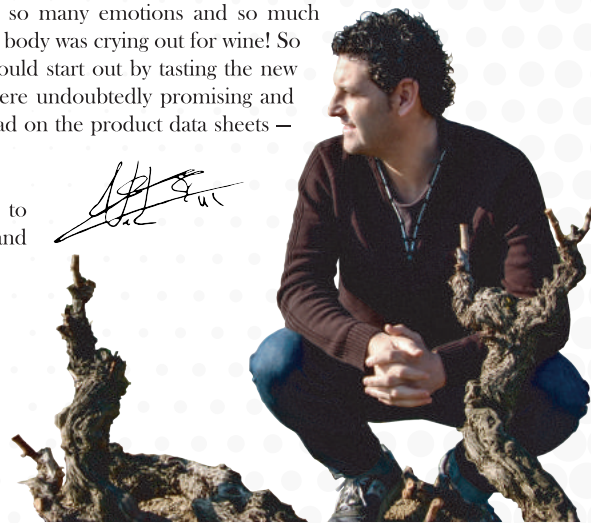
And they would soon tell me about the small, yet big, changes made at the winery over the past year and a half. I could see that all of them had been infused with the same vitality. Excitement and a new direction, without forgetting a lot of hard work, had totally energised all of the winery's employees.



In addition to incorporating a Marketing Department, a new team of winemakers and growers had come on board with a new philosophy: to be part of Valtravieso the entire year and not only for specific jobs, with a group leader and loads of people under him to work the vineyards together as one, all in the same way. This way was sketched by the prestigious Argentine winegrower and oenologist Leo Borsi, who as an external advisor jointly runs the vineyard along with Ricardo. They have an extremely clear and well thought out commitment to organic and ecological... And little step by step, they are following the steps defined in recent years for organic production, with firm and decided strides forward.

For those of you not familiar with Leo Borsi, he studied and worked in France, in Burgundy and Bordeaux, he was the technical director of the mythical Château Télégraphe. You can sample his own wines: Clos Ultralocal produced both in Mendoza (Argentina) and in Cahors (France). With so many emotions and so much excitement, my body was crying out for wine! So I asked if we could start out by tasting the new wines, which were undoubtedly promising and—as you will read on the product data sheets —surprising.

So let's toast to
good health and
wine!







VALTRAVIESO RANGE



VALTRAVIESO

BY DAVID SEIJAS

There is a determining factor to explain the leap forward that Valtravieso Finca Santa María 2017 has made to a whole new level of seriousness, without losing its youthful spirit, and with a free-and-easy manner at the winery. This factor is the 2017 vintage, a tough year weather-wise with a lot of grape concentrate, which has allowed for more work in the barrel to shape the wine, achieving a unique touch with regard to other wines in this range.

Ageing was done in 225 litre French and American oak barrels, three and four years old to minimise their impact on the wine. This is a concept that grows on me more every day: ageing yes, but never to mask the wine's taste. Some grapes come from Finca Santa María, which gives the wine its name, located in the town of Piñel de Arriba: a hillside vineyard with crops facing different directions and soil with a good percentage of clay.

Without forgetting this added flair of seriousness in the 2017 wine, it continues to be young on the nose, replete with fruits, where cherry aromas prevail to take the lead, pushed by a pleasant and fresh balsamic sensation. In the mouth it has volume and weight, establishing the vintage, although still remaining sprightly. This step forward also makes it suitable to enjoy alone or with tapas, and it can easily be drunk as part of a gastronomic experience due to its versatility on the one hand and its robust personality on the other. One of Valtravieso's first red wines takes a step forward, gaining complexity and depth, but maintaining a fruity and cheeky youthfulness as dominant features.

David Seijas was the sommelier at El Bulli restaurant and at the Bulli Foundation. He was awarded the Spanish Gold Nose in 2008 and the Spanish National Gastronomy Award in 2010

FINCA SANTA MARÍA

	Low	Medium-low	Medium	Medium-high	High
Intensity	●	●	●	●	●
Body	●	●	●	●	●
Tannin	●	●	●	●	●
Acidity	●	●	●	●	●
Persistence	●	●	●	●	●



Varieties:

Tinto Fino, Cabernet Sauvignon and Merlot



Designation of Origin:

Ribera del Duero



Drinking temperature:

15 C°



Presentation:

75cl and 1.5l bottles



Ageing:

6 months in French oak barrel and 2 months in bottle





	Low	Medium-low	Medium	Medium-high	High
Intensity	●	●	●	●	●
Body	●	●	●	●	●
Tannin	●	●	●	●	●
Acidity	●	●	●	●	●
Persistence	●	●	●	●	●

Varieties:
Tinto Fino, Cabernet Sauvignon and Merlot

Designation of Origin:
Ribera del Duero

Drinking temperature:
15°C

Presentation:
75cl and 1.5l bottles

Ageing:
14 months in French oak barrel

VALTRAVIESO

BY DAVID SEIJAS



CRIANZA

The 2015 vintage lets us glimpse the winery's evolution, year after year, toward elegance and freshness. This vintage lets us discern the identifying traits of the direction in which Valtravieso's future wines will be crafted. The objective is to measure well the grape concentrate on the vine, to not have to extract more than necessary during pressing, which also infuses the wine with greater depth and verticality, upholding the weight and texture, and closely regulating the impact of the vintage in barrel.

The concept is to produce a blended wine. The best grapes are selected from vineyards with different soils, exposures and altitudes from La Aguilera, Pesquera, Roa and Piñel de Arriba, along with the grapes from our vineyards at Finca la Revilla. Via balance, a wine is constructed without rough edges, well designed, which conveys the idea of the most standard Valtravieso wine year after year. It is aged in barrel for 14 months, with 85% French oak and the rest in American oak.

On the nose it is complex, creating a subtle play between ripe fruit and spices. The nuances are slowly revealed of good wood barrels, without masking the wine's true taste, yet providing that touch of seriousness and elegance of a wine with this profile. The mouth is lovely and I just love its concentrated fruit texture, which is so juicy, like blended fruit. Fresh and long, with nuances of wood that will keep infusing the wine as time passes. Personally I think this vintage will make people talk, as it becomes increasingly more solid and well established. A great success.

David Seijas was the sommelier at El Bulli restaurant and at the Bulli Foundation. He was awarded the Spanish Gold Nose in 2008 and the Spanish National Gastronomy Award in 2010



	Low	Medium-low	Medium	Medium-high	High
Intensity	●	●	●	●	●
Body	●	●	●	●	●
Tannin	●	●	●	●	●
Acidity	●	●	●	●	●
Persistence	●	●	●	●	●



Varieties:

Tinto Fino, Cabernet Sauvignon and Merlot



Designation of Origin:

Ribera del Duero



Drinking temperature:

16°C



Presentation:

75cl Bottle



Ageing:

Over 18 months in French oak barrel

VALTRAVIESO

BY DAVID SEIJAS



RESERVA

Valtravieso Reserva continues to establish itself with every vintage, keeping the classic spirit that made it great, but gaining in complexity and refinement. It is aged in the barrel for 15 months, 20% of the barrels are new and the rest from first and second-fill barrels, thus assuring that the oak plays a prominent role.

On the nose we find a lingering fruit, ripe, with hints of compotes surrounded by coffee and toffee sensations, and balsamic notes accompanied by underlying fresh grass and spices. The mouth is powerful, with lots of ripe fruit and spices, where a good development in bottle can be appreciated. This huge strength will foreseeably be tamed as time passes, due to its excellent acidity and structure. Some time in the bottle would do wonders to add smoothness and refinement.

A wine for now and for the future, where it will surely be the guest of honour of many fancy dinners, standing out with fresh seasonal products and classic, no frills, cuisine.

A sure bet!

David Seijas was the sommelier at El Bulli restaurant and at the Bulli Foundation. He was awarded the Spanish Gold Nose in 2008 and the Spanish National Gastronomy Award in 2010



TERROIR WINES



VALTRAVIESO

BY DAVID SEIJAS

Valtravieso's obsession every year to produce its VT Tinta Fina is to transmit the maximum expression and identity of 'Finca la Revilla'. Transmitting everything that a unique high altitude terroir gives. In short, bottling the landscape. Their quest is to capture the full potential of Tinto Fino planted in lime rich soils, which gives the wine an absolutely unique refinement and elegance that stands out from all others from La Ribera. With regard to production, and after coddling and caring for the vineyard, the wine is aged for 12 months in barrels (25% new and the rest from 1st and 2nd fill), practically all in French oak, except a small 5% in American oak. To preserve the wine's delicacy and refinement as much as possible, part of production finishes ageing in flexitanks, perfect for refining the wine and adding elegance, complexity and texture. The remaining part spends three months in 3rd fill barrels to continue ageing, although in this case adding very few aromas.

VT Tinta Fina is complexity and delicacy, the essence of a 'terroir', complex and mineral. Aromatically, there is a play of nuances, with none standing out from any other: total balance between the gentle fruits and flowers, spices, graphite, minerality... It starts off smoothly, it slides delicately, with a light and pleasant volume, contrasting sharply with the verticality and final depth. All led by acidity and freshness, which play a significant role more than ever in this wine, a hallmark of the brand and an identifying trait of high altitude winegrowing. This wine stands on its own, appreciative, requiring very little intervention in the winery. 'Terroir' in the deepest meaning of the word.

David Seijas fue sumiller del restaurante El Bulli y de Bulli Foundation, Nariz de oro 2008 y Premio Nacional de Gastronomía 2010

TINTA FINA

	Low	Medium-low	Medium	Medium-high	High
Intensity	●	●	●	●	●
Body	●	●	●	●	●
Tannin	●	●	●	●	●
Acidity	●	●	●	●	●
Persistence	●	●	●	●	●



Varieties:

100% Tinto Fino



Designation of Origin:

Ribera del Duero



Drinking temperature:

16 °C



Presentation:

75cl and 1,5L bottles



Ageing:

In French oak barrel





	Low	Medium-low	Medium	Medium-high	High
Intensity	●	●	●	●	●
Body	●	●	●	●	●
Tannin	●	●	●	●	●
Acidity	●	●	●	●	●
Persistence	●	●	●	●	●

 **Varieties:**
Tinto Fino, Cabernet Sauvignon and Merlot

 **Designation of Origin:**
Ribera del Duero

 **Drinking temperature:**
16 C°

 **Presentation:**
75cl and 1,5L bottles

 **Ageing:**
In French oak barrel

VALTRAVIESO

BY DAVID SEIJAS



VENDIMIA SELECCIONADA

VT VENDIMIA SELECCIONADA is the ultimate expression of Valtravieso's complexity and personality. A wine whose spirit reveals the potential of Tinto Fino, cabernet sauvignon and merlot varieties, grown in lime rich soil over 900 metres high.

Unlike the Finca Santa María, Crianza and Reserva wines, the 'VT' wine range comes exclusively from a single vineyard at Finca Revilla, with unique soil, exposure and altitude characteristics. These wines are where the effect of each vintage and its particular features are revealed in their entirety.

With regard to production, they are aged for 12 months in French oak barrels (25% new and the rest 1st and 2nd fill). VT Vendimia Seleccionada spends three months in 3rd fill barrels to continue ageing, although in this case adding very few aromas.

The result is a wine with a complex nose, midway between fruity and herbal aromas, with a hint of balsamic, and extremely fresh. The mouth is absolutely delicious, with the right weight and dimension, very vertical and long, with enviable depth and a delightful freshness. Tannins present, but very round and pleasant. A wine the perfectly expresses the best of all three varieties, the freshness of altitude and the delicacy of lime rich soils. Bravo!

David Seijas was the sommelier at El Bulli restaurant and at the Bulli Foundation. He was awarded the Spanish Gold Nose in 2008 and the Spanish National Gastronomy Award in 2010





VALTRAVIESO

SEGÚN DAVID SEIJAS

The Valtravieso Colección Privada is the perfect wine for aficionados drawn to mature, smooth and wise wines, with melted tannins, ripe fruit, spices and a rich earthiness, unpretentious and with precise balance. It gradually unveils its complexity, letting its grandeur be revealed slowly. It is as if we were talking to an educated adult, full of stories and experiences to tell us, at his own pace... And the thing is that this wine spends three winters in barrel and then one further year bottled before reaching the market, gaining experience and wisdom, awaiting its best moment, to then truly shine.

Produced from the best grapes cultivated by Bodegas Valtravieso, the wine spends the first 12 months in French oak barrels to then mature 12 more months in egg-shaped concrete tanks, perfect for maximising texture and silkiness. After bottling, they wait one more whole year in the cellar.

Slow nose with notes of compotes, hints of sweet spices and a subtle touch of undergrowth. Complex, slowly opening up to let its full palette of extensive aromas be discovered. The mouth is subtle and the wine is absolutely delicate, growing in mid-mouth for a long aftertaste at the end, when the subtle spicy aromas return, along with a pleasant sensation encouraging you to pour another glass.

Perfect balance between silkiness, acidity, fruit and tannin. A marvellous wine that should be added to all discerning cellars, with a lot to say for those seeking difference and uniqueness.

David Seijas was the sommelier at El Bulli restaurant and at the Bulli Foundation. He was awarded the Spanish Gold Nose in 2008 and the Spanish National Gastronomy Award in 2010

COLECCIÓN PRIVADA

	Low	Medium-low	Medium	Medium-high	High
Intensity	●	●	●	●	●
Body	●	●	●	●	●
Tannin	●	●	●	●	●
Acidity	●	●	●	●	●
Persistence	●	●	●	●	●



Varieties:

Tinto Fino, Cabernet Sauvignon and Merlot



Designation of Origin:

Ribera del Duero



Drinking temperature:

16 C°



Presentation:

75cl bottle



Ageing:

12 months in French oak barrel and 12 months in concrete tank







VT CASTILLA Y LEÓN



Varieties:
50% Cabernet and 50% Merlot

Designation of Origin:
Vino de la Tierra de Castilla y León

Drinking temperature:
14 C°

Presentation:
75cl Bottle

Ageing:
12 months in French oak barrel

CABERNET & MERLOT

Rupture 2015 is the second vintage of the most ground-breaking and bold Valtravieso wine, produced from the Bordeaux varieties cabernet sauvignon (60%) and merlot (40%). This wine finds strength in its extremely limited production (only slightly over 1400 bottles), as the idea is to always go further and that a wine can always pleasantly surprise both clients and influencers. These varieties, which a priori may seem outside their habitat, reveal an absolutely spectacular potential difficult to match anywhere in the region, coming from Finca la Revilla at over 900 metres above sea level. Both varieties deserve separate production to then be part of a blend that is truly astonishing.

The next step is to tame this powerful potential by ageing in oak barrels for 14 months, to add complexity, let it develop and grow seeking its utmost balance and refinement. The nose is spectacular, generous with nuances of ripe red and black fruits, with a delicate floral aftertaste, accompanied by hints of spices and earthiness. In the mouth it is like a solid block, entering with power and all encompassing as it moves through the mouth, with significant structure and weight and divine depth and texture. Once again fruit and spices are the leading players in retronasal smelling.

Rupture is a wine that leaves its mark on everyone, as it has an extreme personality that can astonish and make you fall in love, a true window for discovering the soul of La Ribera.

David Seijas was the sommelier at El Bulli restaurant and at the Bulli Foundation. He was awarded the Spanish Gold Nose in 2008 and the Spanish National Gastronomy Award in 2010

VALTRAVIESO RUPTURE



D.O. RUEDA



	Low	Medium-low	Medium	Medium-high	High
Intensity	●	●	●	●	●
Body	●	●	●	●	●
Tannin	●	●	●	●	●
Acidity	●	●	●	●	●
Persistence	●	●	●	●	●



Varieties:
100% Verdejo



Designation of Origin:
Rueda



Drinking temperature:
9 C°



Presentation:
75cl Bottle



Ageing:
2 to 3 months on its lees

VALTRAVIESO

BY DAVID SEIJAS



DOMINIO DE NOGARA

As was to be expected, Dominio de Nogara 2017 is evolving in the same direction as all other wines in the Valtravieso range towards fruity elegance, avoiding any cover-ups, and giving prominence to primary recollections and delicately polishing the vintages. This great evolution was already seen in the 2016 vintage and confirmed in 2017. Its production is precise, seeking to maximise wine-vintage balance. The grape from these oldest vineyards ferments in 300 litre French barrels, while the younger grapes age in stainless steel. However, in both cases meticulous work is done on the lees for 5 months to imbue the wine with even greater texture and complexity.

The nose is an interaction of stone fruits—where peach and apricot stand out—freshly mown grass, citrus notes and refreshing tangerine with the subtlety from the lees, which evoke freshly churned butter and the perfect touch of sweet spiciness from the barrel. Sheer and absolute balance created from precision, so that nothing is missing, although nothing stands out from the rest. The mouth starts pleasantly and then the volume and fatty texture of being on the lees starts to be felt, although not excessively. Good weight and balance and astonishing depth for a wine in this segment. The volume in the mouth is a pleasant surprise! Dominio de Nogara 2017 is really an unbeatable wine in its segment: a wine that becomes better established every day and that is here to stay and always surprise us.

David Seijas was the sommelier at El Bulli restaurant and at the Bulli Foundation. He was awarded the Spanish Gold Nose in 2008 and the Spanish National Gastronomy Award in 2010

VT



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BODEGAS Y VIÑEDOS



VALTRAVIESO



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