

VALDEOLIVA 100 % Tempranillo, D.O. Castilla y León



AMORES WINES
From the Heart of Spain

FACT SHEET			
Vintage	Format	Class	Type
2018	75 cl	Red Still Wine	Dry Wine
Region	Grape Variety		Alcohol %
D.O. Castilla y León	100% Tempranillo		14.5%
Producer		Closure	
Bodegas Covitoro		DIAM 1	
Bottle type	Serving Temp.	Ageing	
Bordelesa	15-17º C	Young wine	



TASTING NOTES
Appearance Intense cherry-red colour with violet hues.
Nose Aromas of ripe red and black fruits (cherry, strawberry, raspberry, plum and blackberry) along with earthy notes and hints of cracked black pepper.
Palate The broad palate is robust and full-bodied, packed with ripe dark fruits coupled with spicy notes and rounded out by firm ripe tannins, perfectly combined with considerable length.

WINE MAKING	ANALYSIS	
Tempranillo grapes from >30 year-old vines are hand-harvested and fermented at 18-25°C in stainless steel tanks. We use cultured yeast for a controlled fermentation and bottle the wine once it has reached its optimum level of concentration and structure.	Sugar (g/l)	1.9 g/l
	Acidity (g/l)	4.45 g/l
	PH	3.89



Winery information			
Soil type	Altitude	Total Area	Yield
Loose sand and well-drained gravel	710 m	874 ha	4500 kg/ha

DATA SHEET

SUPPLY INFORMATION		
Bottles in case	Case per pallet	Case weight
6	100	8 kg