



The taste of time...



BODEGAS
VALDEVIÑAS



Time past while our vines aged in the Ribera del Duero.
Time invested in prolonging the elaboration to obtain the maximum extraction.
Time needed for our wine to develop slowly and age, in French oak and bottle,
until it has obtained the maturity of a great wine.
Now is the moment to discover and enjoy **the taste of time.**



Quality - Exclusivity - Tradition - Technology

1- Origins - Project - Site

Valdeviñas Winery was created in 1999 by a group of companies involved in agriculture and ecology which, gathered around Mirat S.A., a 200 years old company, decided to start a project with firm commitment to **Quality** and **Exclusivity**, based on a combination of the best **Traditions** and **Technology**.

In Soria, near the boundary with Burgos in the area of Langa de Duero in the heart of DO Ribera del Duero over a land of river stones and sand at more than 850 m. of altitude, surrounded by vineyards most of them pre-phylloxera more than 100 years old, is where we have chosen to settle our project.



The French technique & The Spanish land



The elaboration follows the methods of the great wines in Bordeaux, adapted to the special characteristics of our grapes with different climate, altitude and soil. As a result, Valdeviñas Winery produces an excellent quality wine, unique within Ribera del Duero.





Climate

Warm
Summer



Cold
Winter



Stones and Sand for the vineyards

Heat and Cold for the grape



2 - Terroir

The vineyards lie on the province of Soria on lands of Langa de Duero. The soil, of river stones, limestone and sand provides an excellent drainage for the vineyards, deep roots, and the necessary barrenness of the soil which fully benefits the development of the vines and the phenolic concentration of the grapes.



The time gone by while the old vines were growing

The height (850 m), the continental climate, with a temperature difference of 25°C between night and day, and a medium-low rainfall cause the ripening period of the grapes to last longer than in the rest of DO Ribera del Duero, providing a greater complexity and aromatic intensity to our wine.

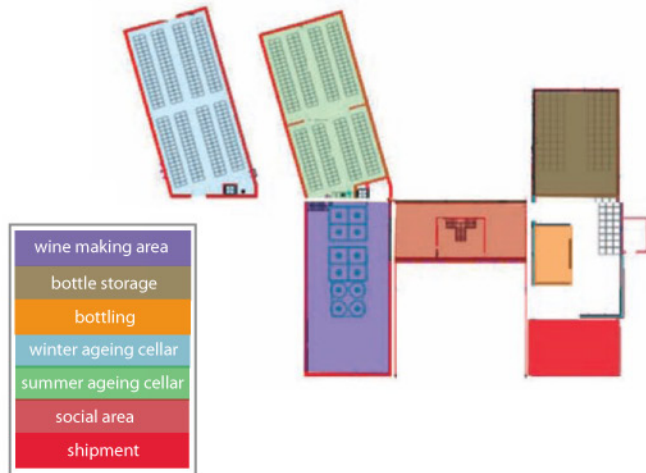


The river stones, heated during the day by the sun, keep the vineyards warm during the cool nights before harvest.

Vines of up to more than 100 years old, provide us with the quality and quantity of the grapes needed for our project.



3 - Winery



Temperature and humidity parameters in each building, tank or room, are permanently controlled in order to keep the pre-established protocols.

Ventilation is automated depending on the demanded temperature and humidity.



In the **elaboration** winery we find the concrete and wooden tanks.

The **ageing** cellars are situated in two levels. The summer one is buried in the rock in order to compensate high temperatures.



Rare grape - Small grape - Undamaged



4 - Harvest



The green harvest plus the trimming of clusters leave only the selected clusters in the amount needed. The review of each plot determines the beginning of the harvest, when the phenolic maturing is complete.





Selection & Selection



Harvesting is done manually by selecting the grapes vine to vine, loading them and transporting them in 14 kg boxes in order to avoid them being damaged by their own weight. Finally, one last check is made, cluster by cluster on the selection table.

The taste of time: A long maceration

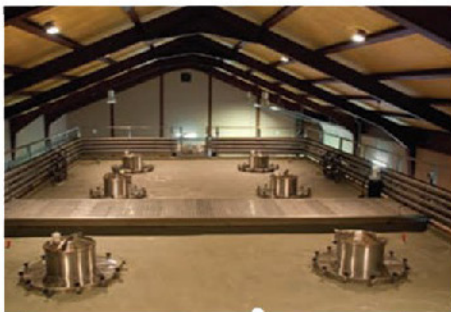


5 - Winemaking – Ageing

Wine is made following the Bordeaux **tradition**. This condition makes our character and difference with the rest of the D. O. Ribera del Duero.

After selecting the best grapes, are placed in French oak tanks where maceration will take place at controlled temperatures. The alcoholic fermentation begins and will last as many days as possible.

Maceration post-fermentation, an exclusive characteristic of our elaboration process, will continue for a period of about 15-20 days.

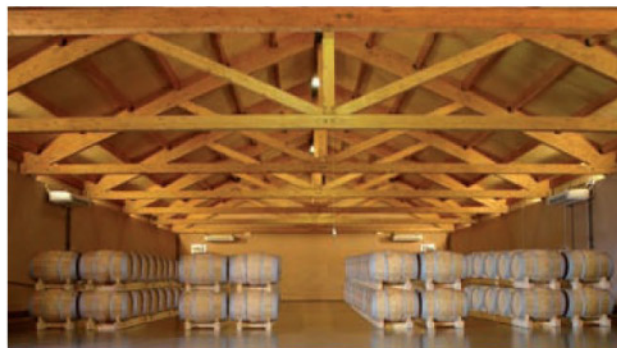




The taste of time: Months in the barrels

Wine is transferred into new French oak barrels where the malolactic fermentation will take place.

During a minimum of 12 months for Crianza and of 18 months for Reserva, wine will rest in French oak barrels, stacked to a maximum of two levels. To avoid contact between wine and air, barrels are refilled daily. Periodically they are emptied, washed with hot water, disinfected and filled up again. With this a slow natural decanting takes place, preventing from future aggressive leaks and sedimentation that could reduce the potential of the wine.



The taste of time: Years in the bottle rack



The ageing process takes place in 225 liter barrels with temperature, humidity and ventilation controlled permanently



Finally, wine is transferred in to the bottling room. Bottles will be stored between 4 and 15 years under a permanent control of temperature and humidity until the long ageing process is finished.



Our warranty: while we wait with patience



Extra flor
54 mm

6 - Enologists

Emmanuel IVARS ENCINAS

Apdo. 205 09400 Aranda de Duero Burgos - España

Né le 26 Juillet 1971 à Longué – Jumelles (Saumur), Vallée de la Loire, France

Études de Viticulture et d'oenologie à:

- Montreuil. Bellay (Vallée de la Loire) France.
- Màcon (Bourgogne) France.

Diplomé en commerce international à TECOMAH (Paris)

Formation technique réalisé en différents domaines répartis sur le territoire français:

- Vallée de la Loire
- Bourgogne
- Beaujolais
- Champagne

Je suis arrivé en Espagne, a la Ribera del Duero, pendant les vendanges 1992.

J'ai travaillé comme oenologue dans différentes caves de la région jusqu'en 2000.

Titulaire du diplôme d'oenologue de l'État Espagnol, je me suis mis à mon compte cette même année comme conseiller technique de différentes caves de la région de Castilla y León, avec les Appellations d'Origines Controlées suivantes:

- Ribera del Duero
- Rueda
- Cigales
- Arlanza
- Vinos de la Tierra de Castilla y León

Je comence a développer le Project de Bodegas Valdeviñas depuis 2000 avec l'appui de Mr. Georges Pauli, prestigieux oenologue français pour élaborer des vins rouges de grande garde dans la Ribera del Duero.



GEORGES PAULI

160 COURS DU MEDOC 33300 BORDEAUX

Né à ELNE tout près de PERPIGNAN (Pyrénées Orientales) le 24 janvier 1944. Études supérieures ont été faites à l'E.N.I.T.A. de Bordeaux (Ecole Nationale des Ingénieurs des Techniques Agricoles) et à l'Institut d'oenologie de 1965 à 1968. Depuis 1966, Jean CORDIER a assuré ma formation pratique au sein de ses propriétés. Je suis entré comme responsable de la production au Château TALBOT (Saint-Julien) en 1971 pour devenir en 1978 Directeur technique des Domaines CORDIER.

Maire de Saint-Julien-Bevechevelle depuis Mars 2001.

Membre depuis 1982 de la commission technique du C.I.V.B. (Comité Interprofessionnel des vins de Bordeaux).

Expert agricole et foncier depuis 1993, et agréé auprès des tribunaux depuis 1er janvier 1999.

INTERVENTIONS TECHNIQUES de la PLANTATION à la MISE en BOUTELLE

BORDEAUX	Château GRUAUD-LAROSE depuis 1978 2eme cru classé de Médoc	80 ha
	Château CALON SEGUR depuis 1996 2eme cru classé de Médoc	80 ha
	Château CANTEMERLE depuis 1981 5eme cru classé de Médoc	70 ha
	Château TOURTEAU CHOLLET depuis 2001 1° Côtes et Bx Supérieur	52 ha
	Château GRAND LARTIGUE depuis 2001 Saint-Emilion	5 ha
	Château LE JURAT/HAUT CORBIN depuis 1983 St-Emilion grand cru	14 ha
	Château HAUT PONTET depuis 1993 Saint Emilion grand cru	5 ha
	Château L'AFAURIE-PEYRAGUEY depuis 1978 1erclu classé Sauternes	45 ha
	Château LILIAN-LADOUYS depuis 1995 cru bourgeois de Médoc	45 ha
LANGUEDOC et PROVENCE	Château SIGALAS-RABAUD depuis 1995 1erclu classé Sauternes	14 ha
	Château CAILLOU D'ARTHUS depuis 1997 Saint-Emilion grand cru	8 ha
	Groupe SAINT-AURIOL à Lécignan depuis 2002	100 ha
ESPAGNE	Domaine LES ROUGEATS à Montirat depuis 2002	50 ha
ETRANGERS	BODEGAS VALDEVIÑAS depuis 2002	28 ha
	MONTANA WINES en NEW ZELANDE depuis 1991	300 ha
	MORGENHOF Afrique du Sud depuis 2000	100 ha



Time... has improved our wines



7 - Awards



- Zarcillo 2009
- Mirat 2004
- **GOLD** Zarcillo



- Cinve 2011
- Tinar de Mirat 2004
- **GOLD** medal



- Cinve 2011
- Mirat 2003 reserva
- **GOLD** medal



- Perswijn 2012
- Mirat 2004 reserva
- **WINNER**



- Mundus Vini 2012
- Mirat 2004
- **GOLD** medal



- Mundus Vini 2012
- Tinar de Mirat 2004
- **GOLD** medal



- Les Citadelles du vin 2012
- Mirat 2003 reserva
- **SILVER** medal



- Les Citadelles du vin 2012
- Tinar de Mirat 2004
- **GOLD** medal



- Decanter 2013
- Mirat 2004 reserva
- **SILVER** medal



- Conc. Mond. Bruxelles 2013
- Mirat 2004 gran reserva
- **GOLD** medal



- Bacchus 2014
- Mirat 2004 gran reserva
- **GOLD** medal



- Sélections Mondiales 2014
- Mirat 2004 reserva
- **GOLD** medal



- Sélections Mondiales 2014
- Tinar de Mirat 2004
- **SILVER** medal



- Bacchus 2015
- Mirat 2004 reserva
- **GOLD** medal



- Bacchus 2015
- Tinar de Mirat 2004
- **SILVER** medal



Time... will continue improving our wines



- Tempranillos al mundo 2015
- Tinar de Mirat 2005
- **SILVER** medal



- Tastings 2015
- Mirat 2004 reserva
- **GOLD** medal



- Tastings 2015
- Tinar de Mirat 2004
- **SILVER** medal



- Bacchus 2016
- Tinar de Mirat 2005
- **GOLD** medal



- Bacchus 2016
- Mirat 2005 reserva
- **SILVER** medal



- Les Citadelles du vin 2016
- Mirat 2005 reserva
- **GOLD** medal



- AWC Vienna 2017
- MIRAT 2005 gran reserva
- **GOLD** medal



- AWC Vienna 2017
- MIRAT 2009 reserva
- **GOLD** medal



- AWC Vienna 2017
- TINAR de MIRAT 2005
- **GOLD** medal



- Les Citadelles du vin 2017
- MIRAT 2005 gran reserva
- **SILVER** medal



- Mundus Vini 2018
- MIRAT 2005 gran reserva
- **GOLD** medal
- Best of Show Ribera del Duero

MIRAT 2003 Reserva - l.v 2010 - 90 p / JP 2012 - 90 p / R 2013 - 92 p

MIRAT 2004 Reserva - l.v 2010 - 92 p / IWC 2011 - 90 p / m.v. 2012 - 93 p / R 2013 - 93 p / JP 2013 - 90 p /
G.Gourmet 14 - 95 p / Meininger 2014 - 92 p / Tasting 2015 - 94 p / Essentielle Vino! 2017 - 95 p

TINAR DE MIRAT 2004 - R 2013 - 90 p / JP 2013 - 90 p / Perswijn Seleccionado 2017

MIRAT 2005 Gran Reserva - G.Gourmet 2017 - 95 p / Perswijn Seleccionado 2017

MIRAT 2005 Reserva - G.Gourmet 2017 - 92 p / P.Ballesteros MW (Decanter) - 94 p / G.Peñín 17 - 90p / G.Repsol 2018 - 93 p

TINAR DE MIRAT 2005 - G.Repsol 2017 - 90 p

MIRAT 2009 Reserva - G.Repsol 2018 - 93 p

8 - Wines

Les bons vins, quand ils sont jeunes, possèdent une variété complexe d'acides et de sucres de minéraux, de pigmentation, de tanins et tous types de composés et de saveurs. Il faut seulement du temps pour que les arômes primaires dérivés du raisin, et les secondaires provenant de la fermentation et du bois, s'harmonisent et développent le bouquet caractéristique de la maturité. Le vin naît, grandit, vieillit et finit par mourir. La capacité de vieillissement en bouteille est le secret des grands vins. La différence entre les grands vins et les vins plus simples, se fait, selon l'aptitude à prolonger le vieillissement, tout en améliorant de manière continue ses qualités.

En bouteille, les tanins qui sont présents en grande quantité dans nos vins, continuent de réagir avec les pigments et les acides pour former de nouvelles molécules et de nouveaux composés qui finalement, en partie, précipitent. Au fur et à mesure qu'il vieillit, le vin change de couleur et perd l'astringence, il gagne en complexité bien qu'il produit aussi quelques sédiments.

Le **Mirat** et le **Tinar de Mirat** continuent de s'améliorer en ce moment dans les bouteilles qui reposent en silence dans le cimetière de la cave à température et humidité constante.

C'est ainsi que nous obtenons la "Saveur du temps", avec le temps que les vignes ont vieilli. Avec le temps utilisé pour prolonger l'élaboration. Avec le temps passé pour que nos vins évoluent lentement et vieillissent en barriques de chêne français et en bouteille, pour obtenir la maturité d'un grand vin avec beaucoup de patience.

Mirat 2004 gran reserva

100% Tempranillo grape from vines of more than 80 years old. Harvest took place between the 1st and 3rd of October 2004 at an average temperature of 23-24°C. Temperature-controlled fermentation in wooden vats. Malolactic fermentation and ageing in new French oak for 24 months with more than 30 days of maceration.

The 2004 vintage had an exceptional developing cycle of the vines, with substantial temperature contrast between day and night in particular during the previous month to the harvest.

Our Mirat Reserva 2004 is a selection of our best barrels.

With very intense red colour and a great aromatic complexity it is a wine where the French Oak is really integrated. Mouthpiece is gourmand, voluminous, very powerful and with an important tannic quality. An enormous potential for a long life wine.



Mirat 2001 reserva

Varietal 100% Tempranillo, from century-old vines. Langa de Duero vineyards, harvested during the 2nd week of October at 10°C to 12°C. Vinification in wooden vats. Alcoholic fermentation (controlled during 8 days) and malolactic fermentation in wooden vats. Aging in French oak for 14 months. 14% of alcohol.

COLOUR: Intense dark red, clean, bright. Rich in glycerol and well layered.

NOSE: Intense, with toasted hues, coffee, caramel and cocoa; when we swirl the glass ripe fruits leap out: apricots, quinces and ripe grapes. Complex, elegant and of great intensity.

PALATE: The first taste is generous, sweet and very clean. The aromas are now expressed in the mouth with real intensity. A refined wine with a very long aftertaste.

We are dealing with a great wine, of a great aging and very refined. To perceive in its maximum expression decant before serving at a temperature between 15°C and 17°C. Perfect match for red meats, game, pate, cured cheese and desserts.



Mirat 2003 reserva

100% Tempranillo grapes, from 80 year old vines. Harvest took place the first week of October 2003, at an average temperature of 20 to 21°C. Fermentation in temperature-controlled wooden tanks with more than 30 days of maceration. Malolactic fermentation and ageing in new French oak for 18 months.

This was a complicated vintage due to drought and high summer temperature, yet the optimal conditions during harvest with high temperature difference allowed an excellent ripening of the grape. Our Mirat reserva 2003 results from a blend of our best selection of barrels.



Mirat 2004 reserva

100% Tempranillo grape from vines of more than 80 years old. Harvest took place between the 1st and 3rd of October 2004 at an average temperature of 23-24°C. Temperature-controlled fermentation in wooden vats. Malolactic fermentation and ageing in new French oak for 18 months with more than 30 days of maceration.

The 2004 vintage had an exceptional developing cycle of the vines, with substantial temperature contrast between day and night in particular during the previous month to the harvest.

Our Mirat Reserva 2004 is a selection of our best barrels.

With very intense red colour and a great aromatic complexity it is a wine where the French Oak is really integrated. Mouthpiece is gourmand, voluminous, very powerful and with an important tannic quality. An enormous potential for a long life

Best after decanting.



Tinar de Mirat *2004 selección*

100% Tempranillo grapes from our own vines that grow at more than 840m. Harvest took place between the 27th and 29th of September 2004 at an average temperature of 19°–20° C. Fermentation in temperature-controlled concrete tanks. Ageing in one year old French oak barrels for 14 months.

The exceptional climate of the year 2004 with great temperature difference between day and night was specially noticed in this area of the ribera due to its altitude.

Red black cherry tone with great potential in general. Very important aromatic intensity, emphasizing mainly cacao and torrefaction fruits. The base is very structured and elegant.



Torrelanga *red*

100% tempranillo grapes from our own vineyards at an altitude of 840 m. Harvest took place between the 1st and 12th of October at an average temperature of 15-18°C. Alcoholic fermentation in concrete temperature-controlled tanks. Aged in French oak.

The vintage had an average climatology in terms of temperature and rainfall. The temperature difference between day and night was the usual in this area.

A clean and shiny wine with a red intense colour. In the nose it is intense and fruity with a great complexity.

It is tasty, long, sweet and round. An elegant wine that stands out for its precise bouquet.





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