VALBUENA 5° 2019

DESCRIPTION

Valbuena 5° is the purest red wine expression at Vega Sicilia, aged for five years in oak and bottle, hence its name: Valbuena 5°

This 2019 vintage was drier than the previous ones, which was evident during the grape tasting at the beginning of September. The fruit was very healthy and the skins ripened well thanks to the rain that fell at this time of year. Our obsession was to find freshness without erring on the side of over-ripeness. During the fermentation, we made sure that the extraction was gentle. Obviously, we adjusted the ageing, maturing part of the wine in oak vats during the first year to add tension to the wines. For this vintage, the presence of American oak was reduced in favour of French oak, with a preference for light toasts. In the second year, the wooden vats helped to bring out complex nuances and, above all, textural elegance.

Valbuena 5° 2019 is both succulent and muscular, taut and delicate. Expressive, elegant, lively and profound, it is a fascinating wine.

GENERAL INFORMATION

Alcohol by volume - 14.5 %

Varieties - 97 % Tinto Fino and 3 % Merlot

Average age of the vineyard - 35 years

Vineyard surface - 210 ha (Finca Vega Sicilia)

Plant density - 2,222 plants/ha

Elevation - 700 - 900 m

Yield - 3,100 kg/ha - 21,7 HI/ha

Harvest - Manual, in 12 kg boxes, from 26 September to 11 October

2019 GROWING SEASON

Temperatures were warmer than usual at the end of the previous growing season and the weather conditions resulted in good cane ripening. Average spring temperatures and rainfall helped the plants to sprout successfully in the second half of April with no frost. In terms of rainfall, the total for the year is below average.

STORAGE, SERVICE AND DRINKING WINDOW

This wine is suitable for drinking now, but it can be cellared for 25 years if stored in optimal conditions: 12-14 °C / 54-57 °F and 60 % relative humidity.

Best served at 18 °C / 64 °F.

PRODUCTION

190,490 standard Bordeaux bottles, 5,581 Magnum, 390 Double Magnum, 37 Imperial and 6 Salmanazar.

BOTTLING DATE



