



## VALDEPEDRO 2022

# Ostatu

Valdepedro is the result of over six years of work, getting to know this vineyard located in the highest area of Samaniego and studying the results in production without added sulfites.

We aimed to craft a wine with a more fruity character, and less complexity, where primary fruits and aromas take the spotlight.

A wine that fits perfectly into our distinctive proposal regarding the contribution of limestone soil (wines with a more vertical profile, less roundness on the palate, and a fresher sensation) and the respect granted by concrete on the wine's character.

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## Vintage

Hand harvest on October 2nd, 2022.

- Harvest: 2022
- Harvest Rating: Very good

It was a year marked by climatic challenges, but September made it work. The result: an expressive and mature wine, with grapes slightly bigger than in previous years, which brought freshness and lower concentration, making it very nice to taste.

- Bottling Date: September 2023
- Production for the 2021 vintage: 4,750 bottles
- Market Release: February 2024
- Organic certified wine.



ES-ECO-026-VAS  
Agricultura UE

## Viticulture

Predominantly limestone soil with little clay presence.

The subsurface structure consists of layers of white rock of calcium carbonate.

Located at the foot of the mountain range with a north-south slope orientation. The vineyard is surrounded by a grove of holm oaks, oaks, junipers, thyme, lavender, old olive trees, and almond trees.

- 100% Tempranillo
- Valdepiedo vineyard, planted between 2000 and 2001
- Located at 635m altitude
- Double cordon pruning

## Winemaking

Cold maceration after soft destemming in stainless steel tanks without added sulfur.

Alcoholic fermentation with light pump-overs, at a maximum temperature of 24°.

The must is drained by gravity into a wooden vat for malolactic fermentation until February.

Subsequently, it is racked in a concrete tank and large-format barrels for 7-month aging until bottling.

## Tasting Notes

Valdepiedo shows an attractive cherry red color, very bright, with a medium layer.

In its aromatic variety, fresh red fruit notes stand out, such as cherries and wild strawberries.

Delicate flower petals can also be appreciated, along with a marked character influenced by the limestone soil, which gives it a profile of pronounced freshness and a vertical and sharp structure.

On the palate, its entry is smooth, and its passage is velvety throughout.