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SEÑORÍO DE VALDESNEROS

" Wine sows poetry in hearts "
DANTE ALIGHIERI (1265 - 1321)



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The cellar is located in the town of Torquemada, which is situated in the southeastern part of the province of Palencia, on the A-62, which joins Burgos and Valladolid, 22 km away from the Capital of Palencia.

Torquemada is part of the "Cerrato Palentino" a natural area characterized by its hills and valleys.

Close to the town center, the Pisuerga and the Arlanza Rivers run, giving the wine its Denomination of Origin ARLANZA.

The underground cellars characterize Torquemada, as it possesses at least 540 of them. They are believed to be founded between the 15th and 17th centuries, showing the tradition and importance of vines in this area.





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It all starts in 1997, when a group of friends and wine lovers decided to recover the old wine tradition of the "Cerrato Palentino". Torquemada was chosen as the center of this recovery due to its historical significance. Torquemada has always had extensive vineyards and has been known as a large wine and liquor producer. Nowadays, some of the ancient underground cellars in which wine was produced and consumed by local families can still be visited.



In the 19th . 20 century, Torquemada housed a renowned cellar that exported wine outside the Spanish border.

In 2001 a society was formed in order to elaborate and bottle the first high quality wine from Palencia. Initially considered "Vino de la Tierra", in April of 2007 the wine started to be considered with the Denomination of Origin of ARLANZA.

QUALITY INDICATORS



All of the wines produced are sheltered under the Protected Denomination of Origin of ARLANZA



As well as by the "Alimentos de Palencia" (Foods of Palencia) group and by the "Tierra de Sabor" (Land of Flavor) guarantee





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The wines are elaborated from the "Tempranillo" variety of grapes, of great tradition in the area.

This variety is characterized by medium-sized bunches with very pronounced shoulders.

Its berries are round, dark in color and thick skinned.

The Cellar has own vineyards, located in The Pagos of Quiñones , El Royo, El Eruelo and in La Veguilla.

The soil is deep, stony and ventilated These characteristics allow for the water to drain easily protecting the plant from fungi and avoiding occasional late frosts in the spring.

The pebbles favor a correct maturation of the plant due to the reflection they cause onto the plant.





SEÑORÍO DE VALDESNEROS



THE CELLAR

The cellar has a capacity of production of 150.000 Kg. (333,000 lbs) of grapes. The fermentation is done in a controlled manner in stainless steel deposits. The cellar own 100 bordeaux casks made from French, American and Hungarian oak.

ELABORATION

The harvest of the vineyards is done by manually choosing the best bunches of grapes and putting them in 18 kg, (40 lbs) boxes, guaranteeing the good condition of the grapes until their processing into the cellar.

In the cellar, the bunches are again selected, eliminating the grapes that lack a correct maturation, as well as possible leaves and damaged berries by fungi.

After the stripping, the grape paste is macerated cold during at least 5 days. Afterwards, the alcoholic fermentation happens during at least 8 days. The malolactic fermentation is carried out in deposits and once finalized it is raked into casks where it finalizes its time of nurture, determined by each kind of wine.



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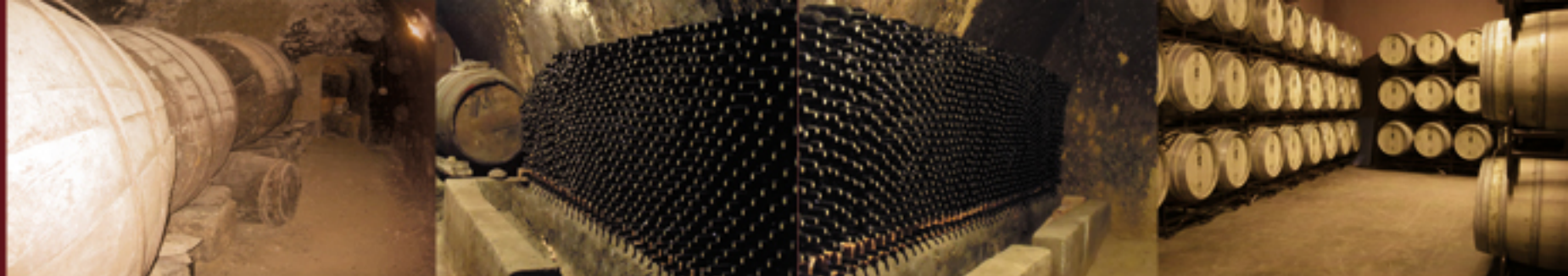
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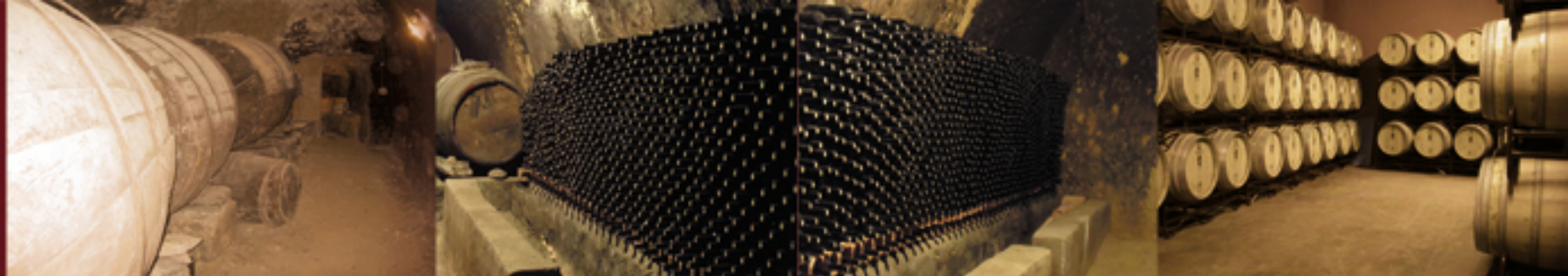
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SILVER MEDAL 2009

ROSADO

VARIETY: 100% TEMPRANILLO

VINEYARD: Grou on espaliers. Production of 3000 Kg. per Ha.

HARVEST: During the second week of October. The selection is manual, putting the chosen bunches in 18 Kg boxes. Second selection is done at de Cellar.

ALCOHOL CONTENT: 13,5 % Alc./Vol

ELABORATION: With the traditional system of bled.

TASTING NOTES: Pale red color, whitish blue iridescence, clean and shiny. Fruity aroma, with strawberry notes. It is pleasant and unctuous in the mouth, with a pleasant aftertaste.

SERVING SUGGESTION: Between 8 and 10 °Celsius.



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SILVER MEDAL 2009

ROBLE

VARIETY: 100% TEMPRANILLO

VINEYARD: Grou on espaliers. Production 3000 Kg. per Ha.

HARVEST: During the second week of October. The selection is manual, putting the chosen bunches in 18 Kg. boxes. Second selection is done at de Cellar.

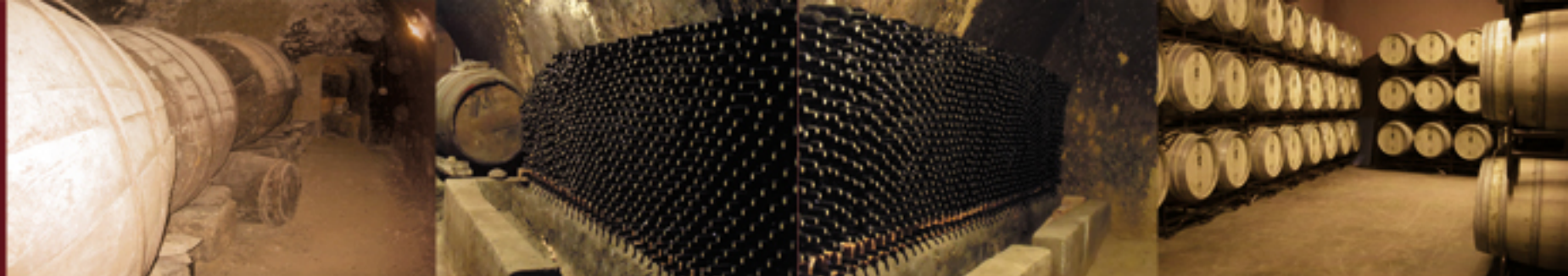
ALCOHOL CONTENT: 13 % Alc./Vol

AGEING : Rest 6 months in American oak casks. Finished in bottles.

TASTING NOTES: Upper - middle layer, cherry red color. The aroma characterized by red and black berries, as well as by a hint of liquorices and spices. In de mouth it has a long and pleasant aftertaste.



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ERUELO CRIANZA

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VARIETY: 100% TEMPRANILLO

VINEYARD: Grow on espaliers. Production of 2000 Kg. per Ha.

HARVEST: During the second week of October.
The selection is manual, putting the chosen bunches in 18 Kg. boxes.
Second selection is done at the cellar.

ALCOHOL CONTENT: 13 % Alc./Vol

AGEING: 12 months in French and American oak casks.
Finished in bottles.

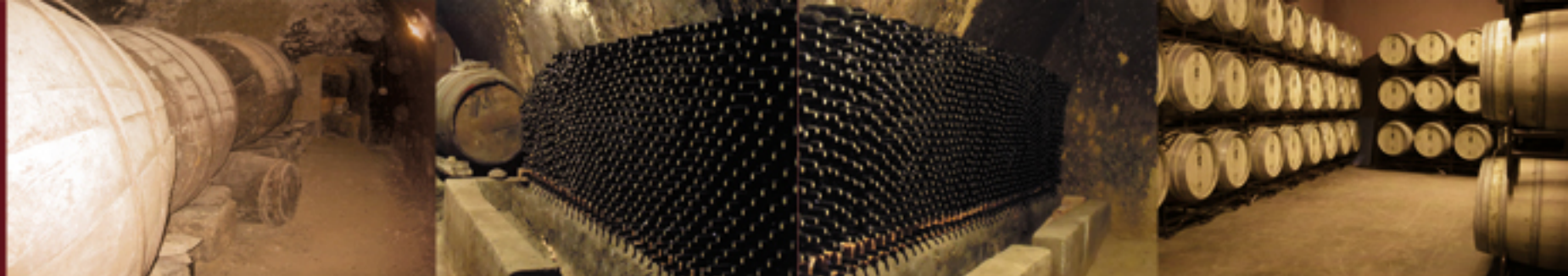
TASTING NOTES: Cherry - rubi intense, attractive color of high layer.
Expressive aromas of red and black berries, spices and wood.
Structured and equilibrated in the mouth. Long and pleasant aftertaste



MEDALLA DE ORO MIAMI 2.011



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CRIANZA SELECCIÓN

VARIETY: 100% TEMPRANILLO.

VINEYARD: Grow on espaliers. Production of 2000 Kg. per Ha.

HARVEST: During the second week of October. The selection is manual, putting the chosen bunches in 18 Kg. boxes.
Second selection is done at the Cellar.

ALCOHOL CONTENT: 13 % Alc./Vol

AGEING: 18 months in French and American Oak Casks
Finished in bottles.

TASTING NOTES: Ruby red with iodinated tones, of high layer
It offers fruit aromas, with mineral and toasted notes.
It is elegant in the mouth, with a round tannin and a tasty and velvety finish.



GOLD MEDAL 2009



SILVER MEDAL 2010



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Amantia

ICE GRAPE

The "Ice Grape" is the fruit resulting from a late harvest. The grape is allowed to over-ripen on the vine until the first frosts of winter. The variety is 100% TEMPRANILLO.

During this time, the grapes freeze, the water expands, and the skin of the grape break. Water is released, and through this entirely natural process, a higher concentration of sugar is produced.

The harvest is done manually at night, when the temperature is low, and then pressed.

During the elaboration process of this characteristic wine, an even higher concentration of flavour, aroma, sugar and acidity is obtained.

Ageing for four months in American oak casks and finished in bottles.

Amantia is a red wine amber highlights, and an aroma of raisiny fruit, honey and jam. It is naturally sweet on the palate with a fresh acidity.

Alcohol content, 13,5 % Alc./Vol.

Best served at temperatures between 8 and 10 °C

An excellent accompaniment for appetizers and desserts simply enjoyed on its own.



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