



VALDEPEDRO 2023

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 5th, 2023.

- Harvest: 2023
- Harvest Rating: Very good

The 2023 vintage was marked by dry and warm weather that encouraged grape ripening and expression. Late-season rains helped balance the vineyard, although they led to a reduced yield. The result is wines of great ripeness and concentration, where freshness is achieved through careful plot selection and altitude. These are powerful, expressive wines with excellent aging potential.

- Bottling Date: September 2024
- Production for the 2023 vintage: 4,863 bottles
- Market Release: April 2025
- Organic certified wine.



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
- Valdepdro 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

Valdepdro 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.