

Valdaya Pre-shipment Offer...



**Get your hands on some of the best of Ribera del Duero!
Contact your Account Manager to place an order and please
note that quantities of the Mirum 2018 are limited.**

Mirum 2018 | Ribera del Duero, Spain

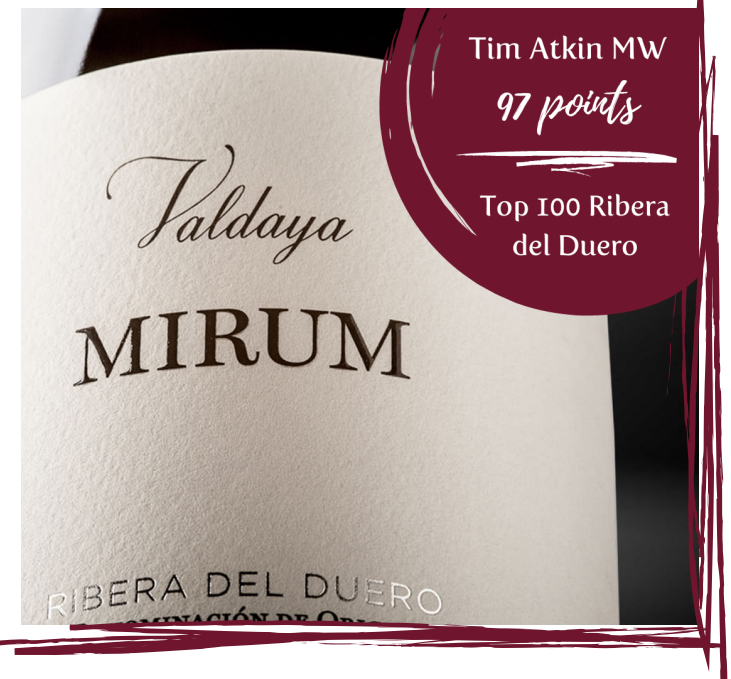
Made using only free-run juice aged for 15 months, this is a wine of great freshness, minerality and aromatics. Ripe black fruit flavours, floral notes and a silky texture make for a luxurious feeling wine.



TIM ATKIN MW SAYS...

Valdaya's top red, Mirum, keeps improving with every vintage and is now among the best wines in Ribera del Duero. Made with Tinto Fino from old-vine parcels - Los Bueyes and Las Piedras - in Baños de Valdearodos, it's very much a limestone-influenced style from 925 metres, with subtle wood, chalky minerality, red berry fruit, tension and floral, violet top notes. Long, stylish and beautifully judged. 2022-30

TOP 100 RIBERA DEL DUERO 2020/21



Special focus on... Valdaya



Valdaya 2018 | Ribera del Duero, Spain

A sumptuous, handcrafted Tempranillo from Ribera del Duero DO, the Valdaya shines with aromas of dried fruit and balsamic hints. Flavours of ripe blackberries and dark cocoa complement the silky palate and subtle tannic structure.

El Valiente 2018 | Ribera del Duero, Spain

El Valiente is a fruity wine but maintaining the essence of Bodegas Valdaya, with floral memories, such as violet and balsamic. It maintains the classic elegant character of their wines but offering a more fruity and lovely profile. Very fresh with a delightful velvety texture.



Wine Details

Wine	Vintage	Packaging	Agency/Case
El Valiente	2018	6x75	IB £67.32
Valdaya	2018	6x75	IB £106.32
Mirum	2018	6x75	IB £187.32

About Valdaya

Bodega Valdaya was set up by Elena and Joaquin Gonzalez as a small family business and is now run by their daughter Miriam. The vision for the winery changed dramatically under her management and in 2013 they took on two young winemakers, Marta Ramas and Miguel Fisac, who have brought the wines into a different league. They only make three wines, for which the fruit comes from a selection of 100% Tempranillo grown on old bush vines vinified in separate parcels

using indigenous yeasts. Maceration continues for 28 days in barrel before the free-run wine of each parcel passes into a selection of new barrels according to their potential for ageing - 90% French oak, 10% Hungarian oak, 6 different coopers. Marta and Miguel are immensely talented and these wines are oozing with age-worthy complexity and elegance. These are future classics in the making.

Valdaya

