Venta Las Vacas
Ribera del Duero DO

TAN&NS
WINE IMPORTERS

Story of the wine:

Venta Las Vacas is a Ribera del Duero project created in 2009 and led by winemaker Juan Carlos Vizcarra under the Uvas Felices umbrella. The wines are sourced from parcels around Mambrilla de Castrejón in Burgos, an area characterised by altitude, poor clay-limestone soils, and significant diurnal temperature variation. The project focuses on Tinto Fino (Tempranillo) from relatively old vines, aiming to express concentration, structure, and site character. Meticulous vineyard selection, hand harvesting, and gravity-led winemaking underpin a philosophy of precision and quality, producing wines with balance, depth, and ageing potential.

Varietals:

100% Tinto Fino (Tempranillo)

Area:

DO Ribera del Duero, Spain (Mambrilla de Castrejón, Burgos; vineyards at approx. 850m altitude on clay-limestone soils)

Av. age of the vines:

Approximately 23-30 years old (Venta Las Vacas vineyards)

Vinification

Hand-harvested grapes undergo careful sorting before vinification at Bodegas Vizcarra. The fruit is destemmed without crushing, followed by a cold pre-maceration of 2-5 days at around 10-12ºC. Fermentation takes place in stainless steel tanks and partially in oak vats, with a portion in new and seasoned oak. Malolactic fermentation occurs across stainless steel, concrete, and oak vessels. The wine is aged for approximately 10-12 months in a combination of French and American oak barrels (new, second, and third fill), with regular racking and lees contact to build texture and complexity.

Descriptions for Wine List:

Deep garnet colour with violet reflections. Aromas of ripe red and black fruits (currant, blackberry, cherry, plum) alongside vanilla, cocoa, toasted spice, and subtle earthy notes. The palate is structured and full-bodied with a smooth, velvety texture, ripe tannins, balanced freshness, and a long finish with lingering dark fruit and faint smoky nuances.