

VALONGA

bodegas y viñedos



VALONGA

VALONGA is a family firm that has taken its name from the farm on which the vineyards stand. This land has been privately-owned and tilled by three generations of the same family, and has been used for vine-growing since 1931.

Our aim is to extract the best from the grapes of each harvest and to win our customers' trust thanks to permanent improvement driven by an innovative spirit and teamwork.





During the nineteen-eighties, the vineyards were replanted with stocks of fine varieties of grape, and in addition all the winery installations were modernised.

The vineyards are located in the municipality of Belver de Cinca , on the left bank of the Cinca River . (north east of Spain in Huesca near de Pirynees)

The soil is of the limestone-clay variety, and as the average annual rainfall is less than 300 mm ..

The Tempranillo, Garnacha, Graciano, Syrah, Cabernet Sauvignon, Merlot, Cabernet Franc, and Chardonnay varieties are cultivated on 86 hectares of selected vineyard. Both national and international varieties are meticulously distributed on our plots of land, which is worked under the premise of environmentally sensitive viticulture.

The vines are grown on trellises at 300 m above sea level, in vineyards with an average age of 20 years. The vines are mainly planted in calcareous-clay soil on the soft matters of the Quaternary Era, which enable the vine roots to penetrate into the earth. The reduced fertility, adequate limestone level and good drainage conditions of the soil permit a high quality, providing wines that are rich in aromas, good colour, low acidity and suitable for ageing.

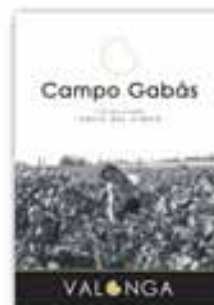
Located in the centre of the plantation, the winery comprises modern preparation buildings, which house 60 stainless steel tanks, which we are constantly controlling. We collect all the data in the laboratory, which enables us to develop the best qualities of our grapes. The barrel building has 300 American and French oak barrels, which slowly receive the wine. The ageing period in barrel varies depending on the evolution of the wines.

Finca Valonga collection is made up of modern wines with an international flair. Characterized by their perfume and aromas, perfectly intermixed with noble wood, intense nose, long and smooth in the mouth, with persistent notes of fruit regardless of their ageing.



"Saso Alto 2007"

Coupage of Garnacha
and Syrah 8 months barrel



"Campo Gabás"

(Mainly Graciano
and Tempranillo, 6 months barrel)



MONTE VALONGA

produc line

They are wines produced using traditional methods of vinification and ageing, with a short maturation periods in the bodega before being released on the market, always at the ideal moment for their consumption. Full bodied and good structure the MONTE VALONGA line is for consumers who want wines appropriate for accompanying both business and pleasure meals.





Valonga range: red, rosé and white young wines with a lots of fruit, fresh and tasty. Young wines with personality reflecting flavours of vines and grapes. Excellent Price/quality relationship.





MONTE VALONGA, an extra virgin olive oil produced using organic farming and recolected during last days of october and first november.

This olive oil from arbequina variety presents and intense smell and fruity tast: tomato, grass, almond

Recomended with green salads, toasted bread and fresh vegetables.



Valonga offers also other attraction to the visitor: singular buildings as our small church and the old restaurated school, behind we find different collections in our ecomuseum: old farm tractors, and old enological instruments.



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