

valde lacierva Rioja



Alfar Reserva Edición Limitada

D.O.Ca.Rioja

Type: Vintage Red
Variety: Tempranillo 100%
Alcoholic content: 13,5%
Vintage: 2011
Bottle type: Bourdeaux
Bottle size: 75 cl.
Harvest: Hand picked.

Winemaker: Emma Villajos
Vineyard: Selected plots in Briones and Baños de Ebro.
Type of soil: Clay calcareous with pebbles.
Altitude: 425 - 500 metres
Vineyard age: 40 years old
Yield (Kg/ha): 3.500

Founded in 1988, Bodegas Valdelacierva belongs to Hispanbodegas Group which owns wineries in the three most important Appellations in the country: Rioja, Ribera Del Duero, and Rueda. Valdelacierva is located in the heart of Rioja Alta (Navarrete) and it has 200 hectares of vineyards, which are divided in small plots with vines that are between 25-130 years old. The winery has a young and dynamic character and it is inclined towards the elaboration of modern wines, with the seal of the land and the Tempranillo grape variety as protagonists. The wines come from selected vineyards of the localities of San Vicente de la Sonsierra, Briones, Baños de Ebro and Yécora.

Winemaking:

Grape selection since estates and level of maturation in hand picked harvest. Vines grown in traditional vase. Fermentation at a controlled temperature between 24-27°C for 5 to 7 days. After the fermentation process the wine is macerated for 10 days at 20°C in order to complete the extraction of the polyphenols. The malolactic fermentation is done after devatting in new French oak barrels for two months. Afterwards the wine is aging in French oak barrels, new(70%) and semi new, for 24 months, being then rounded in the bottle for at least 18 months. This wine is a Limited Edition to 12.000 bottles, and it is only produced in extraordinary good vintages.

Tasting:



Colour

Red garnet with ruby rim, clean, brilliant and deep.



Nose

Complex and harmonic with intense aromas of red ripe and dried fruit over elegant spicy and balsamic notes of pine and eucalyptus.



Palate

Structured while smooth, full and meaty with a long aftertaste with toasted, cocoa and spicy reminiscences.



Serving Temperature

12°C-14°C



Recommended

Red and roasted meats and mature cheeses

Awards and mentions:



91 Points
Repsol Guide
2018



93 Points
Peñín Guide
2017



92 Points
Wine Enthusiast
2017

www.hispanobodegas.com



hispanobodegas



@Hispanobodegas



hispanobodegas