

valde lacierva Rioja



Alfar Vendimia Seleccionada

D.O.Ca.Rioja

Type: Selected Vines
Variety: Tempranillo 100%
Alcoholic content: 13,5%
Vintage: 2015
Bottle type: Bourdeaux conical
Bottle size: 75 cl.
Harvest: Hand picked

Winemaker: Emma Villajos
Vineyard: Selected estates in Briones and Baños de Ebro.
Type of soil: Calcareous-clay component. Shingly-alluvial.
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 by estates and maturation level in hand picked harvest, destemming and not crushing. Vines grown in traditional vase. Maceration for 3 days previous to the fermentation at 12°C in order to facilitate the full extraction of aromas. Fermentation at a controlled temperature of 24-26°C for 5 to 7 days. After the fermentation there is another maceration for 10 days in order to complete the extraction of the poliphenols. Malolactic fermentation is done after devatting in new oak French barrel for two months. Afterwards the wine is aging in new oak French barrels for 10 months, being then rounded in the bottle for at least 12 months. This wine is only produced in extraordinary good vintages.

Tasting:



Colour

Intense violet red colour with a high layer.



Nose

Varietal aromas of blackberry and liquorice in perfect harmony with the toasted and spicy aromas from the aging.



Palate

Creamy and structured, maintaining the elegance which provide their sweet and mature tannins, long finish which invites to continue drinking.



Serving Temperature
12°C-14°C



Recommended

Meat and birds.
Grilled fish and Japanese style fish.
Medium mature cheeses.

Awards:



92 Points
Peñin Guide
2018

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