

valde lacierva Rioja



Valdelacierva Grano a Grano

D.O.Ca.Rioja

Type: Red Wine

Variety: Tempranillo

Alcoholic content: 14,5%

Vintage: 2015

Bottle type: Bordeaux

Bottle size: 75 cl.

Harvest: Hand picked

Winemaker: Emma Villajos

Vineyard: "La Botija" estate

Type of soil: clay-calcareous

Altitude: 600 metres

Vineyard age: 35 years old

Yield (Kg/ha): 1.500

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:

Its grapes are characterized by have a loose bunch, the main point to deseed by hand grape by grape on the winery, a hand-picked harvest, picking on the field the loose bunches and leaving the compact ones. A total amount of 1600 kilograms have been ageing with the peculiarity that along 2 days 10 girls have been deseeding the grapes one by one separating the entire grapes from the stem.

The alcoholic fermentation at a controlled temperature of 22-24° to preserve the fruit from the intracellular fermentation which has been caused by the fact of being the entire berry, it is followed by the punching down process. After the fermentation, 500 liters are transferred to new French oak barrels, where the malolactic fermentation takes place. The wine is ageing along 14 months in which we make Batonnage, stirring its fine lees. This final step gives us as result the birth of the unique Valdelacierva Grano a Grano 2015.

It has got 1331 bottles of this wine, which surprises because of its integration and balance. On the visual stage, it has an attractive cherry red of high layer; the nose is intense with clear aromas of red and black berries, with a milk background and a subtle spicy hint characteristic of a good quality mature tempranillo. On the palate, it is velvety and involving, it invites you to keep drinking.

Tasting:



Colour

It has an attractive cherry red of high layer.



Nose

It is intense with clear aromas of red and black berries, with a milk background.



Palate

Powerful and velvety, it invites to keep drinking.



Serving Temperature
12°C-14°C



Recommended

It pairs with rice dishes, risottos, fresh and aromatic salads of avocado or mango, fish, Shushi, tuna tartare or mustard glazed sirloin.



94 Points
Repsol Guide
2018



94 Points
Peñin Guide
2018



90 Points
Anuario El Pais

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