

**valde**  
**lacierva**  
Rioja



# Bodegas Valdelacierva Alfar Vendimia Seleccionada

D.O.Ca. Rioja

**Type:** Selected vintage  
**Variety:** Tempranillo 100%  
**Alcoholic content:** 14%  
**Vintage:** 2016  
**Bottle type:** Bordeaux conical  
**Bottle size:** 75 cl  
**Harvest:** Hand picked in boxes

**Winemaker:** Emma Villajos  
**Vineyard:** Finca las Ventas Ollauri  
**Type of soil:** Gravelly - clayey  
**Altitude:** 507 meters  
**Vineyard age:** Over 50 years old  
**Yield (kg/ha):** 3.000

Founded in 1988, Bodegas Valdelacierva belongs to Hispanobodegas Group which owns wineries in the three most important Appellations in Spain: Rioja, Ribera del Duero and Rueda. Valdelacierva is located in the very same heart of the Rioja Alta (Navarrete) and it has 200 hectares of vineyards, which are divided into small plots with vines that are between 25 and 130 years old. The winery has a young and dynamic personality and it is focused on making wines where the soil and the Tempranillo variety are their indisputable protagonists.

## Production:

Grapes are de-stemmed without crushing. Pre fermentative maceration of 3 days at 12 °C to help extracting the aromas afterwards. Fermentation is done at a controlled temperature of 24 °C - 26 °C for 5 - 7 days. Post fermentative maceration for 10 days at 20 °C. After the vat is opened, the malolactic fermentation takes place in new French oak barrels for 2 months. Then, the wine stays in the very same oak barrels for 10 months to obtain that balance in the nose, being rounded in the bottle for at least 12 months. This wine is only produced in years of exceptional quality.

## Tasting notes:



### Visual

Intense red color with violet hues



### Nose

Intense, with red and black fruits, liquorice, dairy and mineral notes, perfectly combining with the French oak spice notes



### Palate

Unctuous and well structured without losing the elegance given by the sweet and mature tannins



### Serving Temperature

16°C-18°C



### Recommended

Meats and fowl, cooked or japanese style fish, mild cured cheeses

## Awards:



### 92 pts

Guía Peñín  
2018



### Silver Medal

Mundus Vini  
2018



### Silver Medal

Asian Wine  
Trophy  
2018

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