

valde lacierva Rioja



Bodegas Valdelacierva Valdelacierva Crianza

D.O.Ca. Rioja

Type: Crianza

Variety: Tempranillo

Alcoholic content: 14%

Vintage: 2015

Bottle type: Bordeaux conical

Bottle size: 75 cl

Harves: Hand picked

Winemaker: Emma Villajos

Vineyards: Bush vines in the Rioja Alavesa villages of Baños de Ebro and Yecora

Type of soil: Clayey and calcareous

Altitude: 545 - 695 meters

Vineyard age: Over 30 years old

Yield (kg/ha): 4.500

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:

Before fermentation, the grapes were kept at 4°C. The grapes were destemmed without crushing. Fermentation was at a controlled temperature of 25°C. The length of post-fermentation maceration depended on the ratio of anthocyanin to tannin. 20% of the young wine underwent malolactic fermentation in new French oak barrels, giving it more color intensity, structure and richness because the polymerization of tannins took place early and was stable, making the wine longer lasting as well as providing spicy, toffee and subtle smoky notes.

Aging for 15 months in new French oak (40%) and one year old American oak (60%).

Tasting notes:



Visual

Cherry with a ruby rim



Nose

Intense and complex. Lactic (bakery, buttery) sensations over mineral notes, typical of the Alavesa terroir, with touches of jammy acidic fruit (currants and raspberries) along with elegant nuances of black pepper and a light touch of toffee candy and custard.



Palate

At first, sweet and full bodied with silky tannins followed by a balanced mouthfeel and a long, rich aftertaste.



Serving temperature

16°C-18°C



Recommended

Barbecued steak, chickpea stew and other traditional "spoon dishes" (vegetable stews, lentils, other beans eaten from a bowl with a spoon).

Awards:



90 pts

Guía Peñín
2019



90 pts

Wine Spectator
2018



16+ pts

Jancis Robinson
2018



Silver Medal

Bacchus
2018



Bronze Medal

Decanter
2018

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