



Bodegas Valdelacierva Valdelacierva Garnacha

D.O.Ca. Rioja

Type: Red

Grape variety: Garnacha **Alcoholic strength:** 16%

Vintage: 2016

Bottle type: Bordeaux **Bottle size:** 75 cl

Harvesting: Hand picked **Winemaker:** Emma Villajos

Vineyards: Plots in La Pedriza in

Tudelilla

Soil types: Gravel and pebbles

Altitude: 545 meters

Vineyard age: Over 75 years old

Yield (kg/hectare): 1.500

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:

After the de-stemming of the grapes, these are transferred to open tanks of 700 ltr where the wine is produced. The wine ferments at controlled temperatures of 22°C, manually punching the cap 3 times a day. The post-fermentive maceration then takes 5 days, caring and cherishing the expression of the fruit, plunging the cap once a day. This whole process gives birth to Valdelacierva Garnacha. The wine is then transferred to new French oak barrels with a capacity of 500 ltr where the malolactic maceration is done and then it ages for at least 7 months.

Tasting notes:





Cherry red with violet hues



NoseVery intense,

with
predominance of
red and black acid
fruits. Balsamic
and cocoa
background that
gives uniqueness

and singularity



Palate

Elegant and tasty entry, with a long delicate run. Very balanced



Serving Temperature

14°C-16°C



Recommended

Roasted lamb and stews. Red meats and cured cheeses

Awards:



92 pts Guía Peñín 2019



92 pts Guía Repsol 2018



92 pts Akatavino



90 pts Robert Parker Wine Advocate

2018



Silver Medal CINVE

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