

Bodegas Valdelacierva Valdelacierva Rosé

D.O.Ca. Rioja

Type: Rosé
Variety: Garnacha
Alcoholic content: 13,5%
Vintage: 2018
Bottle type: Bordeaux
Bottle size: 75 cl
Harvest: Hand picked

Winemaker: Emma Villajos
Vineyards: Tudelilla, Finca Recuenco
Type of soil: Sandy loam soils
Altitude: 600 meters
Vineyard age: 40 years old
Yield (kg/ha): 6.500

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:

The wine comes directly from the grape bleeding: the fermentation takes place between 16 days at a controlled temperature of 14°C with the purpose of preserving the fruity aromatic esters which are released during this stage. After that, comes a working process in its own fine lees that favours the natural release of the polysaccharides which are on the yeast membranes. This process gives volume to the wine on the palate.

Tasting notes:



Visual

A very attractive color, pale, salmon coloured



Nose

Intense on the nose, elegant, complex, expressive and with red fruit and flower aromas



Palate

Sweet entry, with volume, with a balanced step that finishes with a long and fresh aftertaste



Serving Temperature

10°C-12°C



Recommended

Rice dishes, risottos, fresh and aromatic salads with avocado or mango, fish, sushi, tuna tartare or mustard glazed sirloin

Awards:



1st place

Best Rosé of La Rioja 2017

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