

valde
lacierva
Rioja



Bodegas Valdelacierva Valdelamillo Crianza

D.O.Ca. Rioja

Type: Crianza

Variety: Tempranillo

Alcoholic content: 14,5%

Vintage: 2016

Bottle type: Bordeaux

Bottle size: 75 cl

Harvest: Hand picked

Winemaker: Emma Villajos

Vineyard: Selected plots from San Asensio and Nájera

Type of soil: Sandy and clayey loam soils

Altitude: 433 - 694 meters

Vineyard age: 25 years old

Yield (kg/ha): 5.500

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 grapes are selected taking into account the plot they come from and their maturation degree, being hand picked. Fermentation at a controlled temperature of 25 °C - 28 °C for 5 - 7 days. Post fermentative maceration of 12 - 15 days at 22 °C in order to completely extract the polyphenols. The wine is then aged in American oak barrels for 12 months, being rounded afterwards in the bottle for at least 6 months.

Tasting notes:



Visual

Cherry red colour with ruby edge



Nose

Medium intensity. Roasted notes with fruity finish



Palate

Sweet entry, well structured. Velvety finish



Serving Temperature

12°C-14°C



Recommended

Lamb, cheeses and grilled fishes

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