



## **Bodegas Valdelacierva** Valdelacierva Grano a Grano

D.O.Ca. Rioja

Type: Red

**Grape variety:** Tempranillo Alcoholic strength: 14%

**Vintage:** 2016

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

**Harvesting:** Hand picked

Winemaker: Emma Villajos

**Vineyards:** Finca La Botija en Baños

de Ebro

**Soil types:** Clay-calcareous Altitude: 425 meters

Vineyard age: Over 35 years old

Yield (kg/hectare): 1.600

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 picking, the 1.600 kg of grapes were taken to the winery in boxes that the winery staff destemmed by hand, starting on Sunday to allow Bodegas Valdelacierva's workers and family members, including children to participate. Altogether, ten persons worked for three days to destem the grapes one by one. Alcoholic fermentation took place in a 2.000 I tank at a temperature between 22°C - 24°C to maintain the fruity aromas of the intracellular fermentation taking place in the uncrushed grapes and later during the punching down of the cap by hand. After alcoholic fermentation, the wine was moved to 500 I French oak vats for malolactic fermentation. The wine was aged for 14 months in the same 500 l vats at which time the bâtonnage of the fine lees took place, with the end result the unique Valdelacierva Grano a Grano 2016.

Bottles produced: 589

## **Tasting notes:**













Visual

It has an attractive cherry red of high layer

Nose

It is intense with clear aromas of red and black berries, with a dairy background

**Palate** 

Powerful and velvety, it invites vou to keep on drinking

Serving **Temperature** 

16°C-18°C

Vegan Certification

Yes

## Awards:



94 pts Guía Peñín 2020



90 pts Wine Spectator 2019



Silver Medal Bacchus



Silver Medal Decanter



Revelation Wine Vivir el Vino 2019

www.hispanobodegas.com





