

valde lacierva Rioja



Bodegas Valdelacierva Valdelacierva Garnacha

D.O.Ca. Rioja

Type: Red
Grape variety: Garnacha
Alcoholic strength: 16%
Vintage: 2017
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): 2.500

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:



Visual

Cherry red with violet hues



Nose

Very 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



Vegan Certification

Yes

Awards:



93 pts

Guía Peñín
2020



91 pts

Wine Spectator
2020

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