



## **Bodegas Valdelacierva** Valdelacierva Reserva Ed. Limitada

D.O.Ca. Rioja

Type: Reserva Variety: Tempranillo Alcoholic content: 14%

**Vintage: 2014** Bottle type: Bordeaux conical

**Bottle size:** 75 cl Harvest: Hand picked Winemaker: Emma Villajos **Vineyard:** Selected plots in Baños

de Ebro

Type of soil: Sandy with pebbles

Altitude: 550 meters

Vineyard age: Over 60 years old

Yield (kg/ha): 3.000

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:**

Traditional production with 100% de-stemmed grapes. Fermentation is done at a controlled temperature of 26°C. Post-fermentation maceration depending on the anthocyanin-tannin ratio. 100% of the newly-finished wine makes the malolactic fermentation in new French oak barrels. Aging is done in new French oak barrels for the first 12 months and of 1 and 2 years use for 14 months afterwards. Refinement in bottle for a minimum of 15 months.

3.982 Limited Edition bottles signed by the winemaker, Emma Villajos.

## **Tasting notes:**





Cherry, with garnet edging, clean and bright



Nose

Complex and harmonic. with dairy notes on a mineral background, typical of its terroir in Álava. Verv elegant black fruit iam notes over hinted spices. cocos and smoked aromas



**Palate** 

Balanced in the mouth. structured, full bodied and meaty. Long finish with hints of cocoa spices and smoked aromas



Serving temperature

14°C-16°C

## Awards:



93 pts Guía Peñín 2020



91 pts Wine Enthusiast 2020



90 pts Guía Gourmet



90 pts Tim Atkin

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