



Bodegas Valdelacierva Valdelamillo Reserva

D.O.Ca. Rioja

Type: Reserva Variety Tempranillo Alcoholic content: 14,5%

Vintage: 2015

Bottle type: Bordeaux Bottle size: 75 cl Harvest: Hand picked Winemaker: Emma Villajos Vineyard: Plots in San Asensio and

Yécora (Rioja Alavesa)

Type of soil: Gravelly and sandy

loam soils

Altitude: 433 - 694 meters **Vineyard age:** 25 - 40 years old **Yield (kg/ha):** 3.500 - 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 24 months, being rounded afterwards in the bottle for at least 12 months.

Tasting notes:



Visual

Dark garnet with orange edge, of high intensity



Nose

Intense. Tertiary aromas with vanilla, cedar, spices and wild berries hints



Palate

Wide, velvety, well structured with an intense and spiced aftertaste



Serving Temperature

12°C-14°C

Awards:



91 ptsJames Suckling

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