

**valde
lacierva**
Rioja



Bodegas Valdelacierva Valdelacierva Grano a Grano

D.O.Ca. Rioja

Type: Red
Grape variety: Tempranillo
Alcoholic strength: 14%
Vintage: 2017
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 l 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 l 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.

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 you to keep on drinking



Serving Temperature

16°C-18°C



Vegan Certification

Yes

Awards:



94 pts

Guía Peñín
2020



94 pts

Guía Gourmet
2020

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