

valde lacierva Rioja



Valdelacierva Crianza 5! Renques

D.O.Ca. Rioja

Type: Crianza

Variety: Tempranillo

Alcoholic content: 14%

Vintage: 2017

Bottle type: Bordeaux conical

Bottle size: 75 cl

Harvest: Hand picked

Winemaker: Emma Villajos

Vineyards: Bush vines in the Rioja Alavesa villages of Baños de Ebro and Yécora

Type of soil: Clayey and calcareous

Altitude: 420 - 600 meters

Vineyard age: Over 30 years old

Yield (kg/ha): 4.500

 ***Vegan Certificate**

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:

Before fermentation, the grapes were kept at 4°C. The grapes were destemmed without crushing. Fermentation was at a controlled temperature of 25°C. The length of post-fermentation maceration depended on the ratio of anthocyanin to tannin. 40% of the young wine underwent malolactic fermentation in new French oak barrels, giving it more color intensity, structure and richness because the polymerization of tannins took place early and was stable, making the wine longer lasting as well as providing spicy, toffee and subtle smoky notes.

Aging for 15 months in new French oak

Tasting notes:



Visual: Colour of high intensity, cherry with almost violet hue



Nose: Intense, in perfect harmony, with the freshness of the wild red fruits such as currants and raspberries, mineral notes, of pencil tip, with lactic notes of yogurt, perfectly linked to the spicy and roasted notes of good French Oak



Palate: Sweet attack, powerful and at the same time velvety mid palate of the tannins that end in a broad end, with fat and volume, giving a long finish with mineral and fresh aftertaste

Awards:



91 pts

Guía Peñín
2020



91 pts

Wine Spectator
2019



90 pts

Wine Enthusiast
2019



Gold Medal

Mundus Vini
2019

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