



MONTEPEDRIZA

**valde
lacierva**
Rioja

Valdelacierva MONTEPEDRIZA 2019 – Single Vineyard

GRAPE VARIETY Garnacha – DO. Ca. Rioja

Vineyard Montepedrizas (Tudelilla). Bush vines planted in 1935 at an altitude of 625 metres above sea level. The vines are planted on a North-South axis.

GEOLOGY AND SOIL: Sandy loam with a generous covering of stones.

HARVEST: Manual in boxes, with the grapes transported to the winery in a refrigerated lorry at 6°C. The harvest takes place in the first week of October.



VINIFICATION: The Garnacha grapes from the Montepedrizas vineyard are kept chilled at 6°C for 24 hours before going into an open-topped 700 litre vat where they undergo a three day, pre-fermentation cold maceration. Once



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complete, alcoholic fermentation begins at a controlled temperature of between 23°C and 26°C, with manual punching down of the cap. The wine is then racked off into 500 litre French oak casks where malolactic fermentation takes place, followed by 15 months ageing in the same casks. Finally, the wine rests for a further 15 months in bottle before it leaves the winery.

TASTING NOTES: Visually, the wine is an intense, brilliant ruby. A very complex, intense nose, with strong floral and black fruit aromas. A swirl of the wine releases more balsamic notes with hints of thyme, fennel and other wild Mediterranean plants. The wood is well integrated in the wine, and complements the primary and secondary aromas with toasted notes, cocoa and black pepper. Long and velvety in the mouth with nicely rounded tannins. A strong attack and quite direct and vertical on the palate thanks to a subtle but marked acidity and the crunchy texture from the tannins. A long finish.

Nº BOTTLE: 1960 de 75 cl. y 210 magnum

