

**valde**  
**lacierva**  
Rioja



# Bodegas Valdelacierva Alfar Vendimia Seleccionada

D.O.Ca. Rioja

**Type:** Selected vintage  
**Variety:** Tempranillo 100%  
**Alcoholic content:** 14%  
**Vintage:** 2016  
**Bottle type:** Bordeaux conical  
**Bottle size:** 75 cl  
**Harvest:** Hand picked in boxes

**Winemaker:** Emma Villajos  
**Vineyard:** Finca las Ventas Ollauri  
**Type of soil:** Gravelly - clayey  
**Altitude:** 507 meters  
**Vineyard age:** Over 50 years old  
**Yield (kg/ha):** 3.000

We Are Viñedo Singular. Valdelacierva is more than just a winery. For some years now, the value, authenticity and personality of each of its vineyards has shone through in the DNA of its wines. Briones, Baños de Ebro, San Vicente de la Sonsierra and Tudelilla are the key villages where its vineyard plots are sited (in fact, Valdelacierva is one of the Riojan wineries with the highest number of Viñedo Singular, or Single Vineyard plots registered). The winery's passion for careful, methodical winemaking and its terroir mean that excellence is a continual and intrinsic part of winemaking at Valdelacierva, rather than just a result to be measured at the end of the process

## Production:

Grapes are de-stemmed without crushing. Pre fermentative maceration of 3 days at 12 °C to help extracting the aromas afterwards. Fermentation is done at a controlled temperature of 24 °C - 26 °C for 5 - 7 days. Post fermentative maceration for 10 days at 20 °C. After the vat is opened, the malolactic fermentation takes place in new French oak barrels for 2 months. Then, the wine stays in the very same oak barrels for 10 months to obtain that balance in the nose, being rounded in the bottle for at least 12 months. This wine is only produced in years of exceptional quality.

## Tasting notes:



### Visual

Intense red color with violet hues



### Nose

Intense, with red and black fruits, liquorice, dairy and mineral notes, perfectly combining with the French oak spice notes



### Palate

Unctuous and well structured without losing the elegance given by the sweet and mature tannins



### Serving Temperature

16°C-18°C

## Awards:



### 92 pts

Guía Peñín  
2018



### Silver Medal

Mundus Vini  
2018



### Silver Medal

Asian Wine  
Trophy  
2018

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