



Bodegas Valdelacierva Campo Alto Crianza

D.O.Ca. Rioja

Type: Crianza

Variety: Tempranillo

Alcoholic content: 15%

Vintage: 2017

Bottle type: Bordeaux

Bottle size: 75 cl

Harvest: Hand picked

Winemaker: Emma Villajos

Vineyard: Selected plots in San Asensio and Cenicero

Type of soil: Sandy and clayey loam soils

Altitude: 433 - 694 meters

Vineyard age: Over 40 years old

Yield (kg/ha): 5.500

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:

The grapes are selected taking into account the plot they come from and their maturation degree, being hand picked. Fermentation is carried at controlled temperatures of 25 °C - 28°C for 5 - 7 days. Post-fermentative maceration takes between 12 - 15 days in order to fully extract the aromas. The wine is aged in American (60%) and French oak barrels for 18 months, before being bottled in the bottle and left to rest for at least 6 months.

Tasting notes:

Cherry red colour with ruby gleam

Nose

Medium intensity. Roasted notes with fruity finish

Palate

Sweet and structured entry. Velvety finish

Serving Temperature

12°C-14°C

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