



MONTEPEDRIZA

This is a wine that forms part of the exclusive Single Vineyard club in Rioja, and one of the new projects from Valdelacierva's winery: estate wines with character and delicate production processes go to form Single Vineyard wines.

Being Viñedo Singular adds more personality to the estate, identifying as it does the location of the vineyard plot by its soils and climate, it helps highlight the value of the terroir and its particular characteristics.

Montepedriza of Valdelacierva is a single-variety wine made only with the Garnacha grape, a minor varietal in La Rioja, from vines planted more than 75 years ago. The grapes are manually harvested, with a first selection of fruit in the vineyard itself, put into boxes and transported to the wineries in refrigerated trucks.

In the village of Tudelilla we discovered a small, winegrowing 'oasis', with remarkable geographical and viticultural conditions for growing our century-old Garnacha in the Finca Montepedriza. We have defined this vineyard as unique because of the soil type and the amount of river stones that retain moisture so that throughout the growing cycle (increase in the size of the grapes and ripeness of the grapes after véraison), the vines receive enough moisture to ensure that the grapes reach full ripeness.

The grape clusters are loosely bunched and the acidity and fruit in the pulp and skin make them perfect for successful vinification.



COLOR

Intense, brilliant ruby.

NOSE

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.

PALATE

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.

VALDELACIERVA MONTEPEDRIZA

Single Vineyard 2019

Winemaker	Emma Villajos
Vintage	2019
Vintage rating	Excellent
Single Vineyard	Montepedriza, Tudelilla
Year planted	1935
Yield Vineyard	2,400 kg/ha
Vineyard area	0,95 ha
Pruning	Bush vine with 3 cordons and 2 spurs (1 or 2 buds)
Planting density	2,400 vines /ha
Region	D.O.Ca. Rioja
Soil	Sandy loam with a covering of stones.
Terrain	Plain
Orientation	N-S
Altitude	625 metres above sea level
Rainfall	422,17
Harvest's average temperature	17,45 °C
Green harvesting	No
Harvest	Manual in boxes. Grapes transported in a refrigerated truck at 6°C.
Harvest's date	First week of October
Alcoholic Fermentation	Open-topped 700 l vat. Manual pushing down of the cap.
Malolactic Fermentation	One-year-old 500 litre French oak barrels
Ageing	15 months
Type of barrel	500 litre French oak
Aged of barrel	One-year-old barrels
Grape variety	Garnacha
N° of Bottle	1960 bottles and 210 Magnum

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