

valde lacierva Rioja



Bodegas Valdelacierva Valdelacierva Reserva Ed. Limitada

D.O.Ca. Rioja

Type: Reserva
Variety: Tempranillo
Alcoholic content: 14%
Vintage: 2017
Bottle type: Bordeaux conical
Bottle size: 75 cl
Harvest: Hand picked

Winemaker: Emma Villajos
Vineyard: Selected plots in Baños de Ebro
Type of soil: Sandy with pebbles
Altitude: 550 meters
Vineyard age: Over 60 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:

Once harvested, the grape variety is kept chilled for 24 hours at 6°C before going into an open-topped 700 litre vat where they undergo a three day, pre-fermentation cold maceration. Once 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 wooden vats for malolactic fermentation, followed by 26 months ageing in 225 litre French oak barrels. The wine then spends 12 months in bottle before leaving the winery.

1375 Limited Edition bottles signed by the winemaker, Emma Villajos.

Tasting notes:



Visual

Medium but intense cherry red, with violet highlights.



Nose

Very complex and intense nose, with lots of pronounced mature red fruit on a liquorice and slightly floral, violet background.



Palate

Long and velvety in the mouth with slightly astringent but agreeable tannins. A strong attack; medium-bodied with a long finish.



Serving temperature

14°C-16°C

Awards:



93 pts
Guía Peñín
2020



91 pts
Wine Enthusiast
2020



90 pts
Guía Gourmet
2020



90 pts
Tim Atkin
2020

www.hispanobodegas.com



hispanobodegas



@Hispanobodegas



hispanobodegas