

**valde**  
**lacierva**  
Rioja



# Bodegas Valdelacierva

## Valdelacierva Reserva

D.O.Ca. Rioja

**Type:** Reserva  
**Variety:** Tempranillo  
**Alcoholic content:** 14,5%  
**Vintage:** 2015  
**Bottle type:** Bordeaux conical  
**Bottle size:** 75 cl  
**Harvest:** Hand picked  
**Winemaker:** Emma Villajos

**Vineyard:** Plots in Baños de Ebro  
**Type of soil:** Clay-calcareous with pebbles  
**Altitude:** 550 meters  
**Vineyard age:** Over 50 years old  
**Yield (kg/ha):** 4.500

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:

De-stemmed and non crushed grapes vatted in conical deposits of small capacity. Fermentation is done at a controlled temperature of 24°C - 26°C during 5 - 7 days. Post-fermentation maceration with an average of 12 days per deposit. Malolactic fermentation in 500 l and 225 l new French oak barrels. Aging is carried over in those very same new French Oak barrels for 24 months. It is then rounded in bottle for 15 months.

Produced bottles: 35.982

### Tasting Notes:



#### Visual

Mature cherry color with garnet edging, high layer



#### Nose

Intense, complex and harmonious, highlighting wild black berries over a mineral background, toffees, cocoa and French oak spiced notes



#### Palate

Well structured, gentle, wide and meaty with a sustained and elegant ending with cocoa and toffee hints. Long and persistent finish



#### Serving Temperature

14°C-16°C



#### Vegan Certification

Yes

### Awards:



**Gold Medal** Concours Mondial de Bruxelles 2020

**Silver Medal** Decanter 2020

**92 pts** Guía Peñín 2020

**92 pts** Wine Enthusiast 2020

**91 pts** Guía Gourmet 2019

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