



Bodegas Valdelacierva Valdelacierva Rosé

D.O.Ca. Rioja

Type: Rosé Variety: Garnacha Alcoholic content: 14% Vintage: 2020 Bottle type: Bordeaux Bottle size: 75 cl Harvest: Hand picked

We Are Viñedo Singular.

Winemaker: Emma Villajos Vineyards: Tudelilla, Finca Recuenco Type of soil: Clay with covering of pebbles Altitude: 600 meters Vineyard age: 40 years old

Yield (kg/ha): 5000

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. Briñas, 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 harvested manually at their optimum point of ripeness. They are then transported to the winery in small boxes and kept chilled to preserve their full aromatic potential. After a short period of maceration with the skins, 60% of the free-run must (the first must obtained by gravity alone, with no pressing) is selected and fermented at low temperature (between 12°C and 14°C) in small, 5,000 kg cone-shaped, stainless steel tanks. Once fermentation is complete, the wine is kept on its fine lees for a minimum of 4 months, with regular bâtonnage (to ensure the fine lees are kept in suspension) which helps give the wine a natural protection, preserves aromas and adds volume.

Tasting notes:





Nose



Serving Temperature

Verv attractive and pale colour.

Visual

aromas

Intense nose with of straberry peach, citric fruit and white flowers

Fresh on the palate with good acidity but also weightier 10°C-12°C in the mouth thanks to the bâtonnage. Long finish

Palate

Awards:



www.hispanobodegas.com



J