



# valde lacierva



The working philosophy in the vineyards chosen for this limited edition wine is very special. We use three grape varieties which are very characteristic and typical of two areas of Rioja: Samaniego and Tudelilla. Within each vineyard, we carry out a careful selection of the vines based on each one's position, degree of ripeness and acidity, before harvesting each plant separately to produce just one barrel. The wine is not produced every vintage.

## COLOR

Medium but intense cherry red, with violet highlights

## NOSE

Complex and intense nose, with lots of pronounced mature red fruit on a liquorice and slightly floral, violet background. Balsamic notes like thyme and other wild Mediterranean plants. The wood is well integrated in the wine with toasted notes of cocoa and cinnamon.

## PALATE

Long and velvety in the mouth with slightly astringent but agreeable tannins, nicely offset by the characteristic high acidity. Medium-bodied with a long finish.

## AWARDS

· 93 pts Guía Peñín 2020



**VALDELACIERVA RESERVA**  
LIMITED EDITION  
2017

Winemaker	Emma Villajos
Vintage	2017
Vintage ratings	Very Good
Single vinayard	Tudelilla y Samaniego
Year planting	1982 Tudelilla - 1963 Samaniego
Yield vineyard	3.000 kg/ha
Vineyard area	D.O.Ca. Rioja - Rioja Oriental y Alavesa
Soil	Sandy with pebbles (Tudelilla) y poor calcareous (Samaniego)
Terrain	Plain
Altitude	430 y 542 metres
Harvest	Manual in boxes 15 kg. Grapes transported in a refrigerated truck.
Harvest's day	Tempranillo: September, 27th Maturana: October, 12 th Garnacha: Octubre, 15 th
Alcoholic Fermentation	Small steel conical tanks.
Maloláctic Fermentation	225 and 600 litre French oak barrels
Ageing	24 months in 225 litre French oak barrels, 12 months in large, 600 litre barrels (known as bocoyes in Spanish), and a final 12 months in bottle
Variety	Tempranillo, Maturana y Garnacha
Alcohol	14,5%
Nº the bottle	1375 bottle of 75 cl
Content	75 cl.

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