

valde
lacierva
Rioja



Campo Alto Reserva

D.O.Ca. Rioja

Type: Vintage Red

Variety: Tempranillo 100%

Alcoholic content: 14%

Vintage: 2012

Bottle type: Bordeaux

Bottle size: 75 cl

Harvest: Hand picked

Winemaker: Emma Villajos

Vineyard: Selected plots in San Asensio y Yécora (R. Alavesa)

Type of soil: Shingly sandy loam soils.

Altitude: 535 - 694 metres

Vineyard age: 25 - 40 years old

Yield (Kg/ha): 3.500\5.500

Founded in 1988, Bodegas Valdelacierva belongs to Hispanobodegas Group which owns wineries in the three most important Appellations in the country: Rioja, Ribera Del Duero, and Rueda. Valdelacierva is located in the heart of Rioja Alta (Navarre) and it has 200 hectares of vineyards, which are divided in small plots with vines that are between 25-130 years old. The winery has a young and dynamic character and it is inclined towards the elaboration of modern wines, with the seal of the land and the Tempranillo grape variety as protagonists. The wines come from selected vineyards of the localities of San Vicente de la Sonsierra, Briones, Baños de Ebro and Yécora.

Winemaking:

Grape selection by plots and ripeness degree in hand picked harvest. Fermentation at a controlled temperature of 25-28 °C for 5 to 7 days. After the fermentation the grapes are macerated for 12-15 days to complete the full extraction of polyphenols. Aged in French and American Oak barrels for 27 months, after the wine is rounded in the bottle for at least 9 months.

Tasting:



Colour

Highly intense dark garnet with an orange rim.



Nose

Intense. Tertiary aromas with hints of vanilla, cedar, spices and berries.



Palate

Generous, velvety, with an intense structure and aftertaste. Spicy finish.



Serving Temperature

12°C-14°C



Recommended

Game and wildfowl. Oil-rich fish.

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