

valde lacierva Rioja



Valdelacierva Crianza

D.O.Ca.Rioja

Type: Oaked Red
Variety: Tempranillo 100%
Alcoholic content: 14%
Vintage: 2015
Bottle type: Bordeaux
Bottle size: 75 cl.
Harvest: Hand picked

Winemaker: Emma Villajos
Vineyard: Estates from S. Asensio and Yecora (R.Alavesa).
Type of soil: Shingly sandy loam soils.
Altitude: 535 - 694 metres
Vineyard age: More than 30 years old
Yield (Kg/ha): 4.500

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 (Navarrete) 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, destemming and not crushing. Fermentation at a controlled temperature of 24-27 °C for 5 to 7 days. After the fermentation the grapes are macerated for 10 days to complete the full extraction of polyphenols. Aged in new and semi-new French (20%) and American Oak barrels for 12 months, after the wine is rounded in the bottle for at least 12 months.

Tasting:



Colour

Cherry red colour with violet hues.



Nose

Intense and complex aromas, hints of ripe red fruit well harmonized with balsamic and roasted touches.



Palate

Sweet and meaty on the entry, well structured tannins that result in a harmonious and embraced mouth feeling. Toffee.



Serving Temperature
12°C-14°C



Recommended
Meats, cold cuts and mature cheeses.

Awards and mentions:



Bronze Medal

Decanter
2018



Silver Medal

Bachhus
2018

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