

Finca Valpiedra Reserva 2016

VINEYARD: Finca Valpiedra.

VARIETY: 93% Tempranillo, 5% Graciano, 2% Maturana Tinta.

D.O.: Calificada Rioja.

CATEGORY: Reserva.

ALCOHOL DEGREE: 13% Vol.

TOTAL ACIDITY: 6.2 g/L. Tartaric Acid.

HARVEST DATE: 3rd and 4th week of September

BOTTLING DATE: October 2019

VINIFICATION: Fermentation in stainless steel tanks with temperature control. Maceration 24 days.

AGEING: 24 months in French oak barrels.

VINTAGE REPORT

After a dry summer the harvest was one month later than the previous one, and also as dry as during the summer, allowing thus an excellent grape sanity. Due to the green harvesting in summer, the concentration and quality of the grapes was extraordinary, a superior quality vintage for us.

TASTING NOTES

Colour:

High intensity, cherry red colour with violet rim. Abundant leg, dense and coloured.

Nose:

High intensity, with a big complexity and elegance in the aromatic nucleus, the mineral and red & black fruits showing up, incense reminiscences. All this goes together with the fine wood notes from the French oak tree, as vanilla, cedar, mild tobacco and spices.

Palate:

In the initial phase in mouth, it shows an excellent smoothness and volume, developing a delicate tannic structure which makes it tasty and savoury. The freshness from the Graciano makes it more balanced concerning the alcohol, showing a very long aftertaste and a pleasant final. The aftertaste comes with spicy, fruity and wood notes.

Food Pairing:

Semi-matured cheeses. Stewed red meats, roast lamb and game dishes (roe deer). Strong stews or black beans with pork.



@fincavalpiedra



/fincavalpiedra

www.fincavalpiedra.com

<http://www.entrevinosypagos.com/en/>