

# Finca Valpiedra Reserva Blanco 2017



**VINEYARD:** Finca Valpiedra. “La Peña del Gato”.

**VARIETY:** Viura, Garnacha, Malvasía & Maturana Blanca

**D.O.:** Calificada Rioja.

**CATEGORY:** Reserva.

**ALCOHOL DEGREE:** 12% Vol.

**TOTAL ACIDITY:** 5,6 g/L. Tartaric Acid.

**HARVEST DATE:** 2<sup>nd</sup> week of September

**BOTTLING DATE:** July 2020

**VINIFICATION:** Pre-fermentation maceration for 2 days. Fermentation in stainless steel vats for 30 days.

**AGEING:** 24 months in French and American oak barrels and in granite amphora.

## VINTAGE REPORT

This vintage is marked by the frosts in the spring that we nearly missed, and for the large water shortage that led us to a very early harvest. May and June had rains just to keep a minimum hydric level in the plant. In August we anticipated a very early harvest and just at the end of the month a water storm offered us 40 liters per square meter which was extremely good for the plant and for the harvest. As a result the perfect maturity came some days later. Although shorter than expected, the 2017 vintage in Finca Valpiedra has been of extraordinary quality, with wines of big structure, long aging potential, good acidity and very elegant.

## TASTING NOTES

### Colour:

Medium intensity, golden yellow with hints of aged gold. Abundant and dense legs.

### Nose:

High intensity, great complexity and elegance aromas, standing out notes of minerals and stone fruits, peach, apricot, with incense and smoke hints. All of these joined with a fine notes of wood coming from French and American oak barrels, such as vanilla, cedar, clove and spices.

### Palate:

In the initial phase of taste, express an excellent smoothness and volume developing a fine tannic structure that make it tasty and sapid. The freshness is its main mark, with a great alcohol balance, showing a very long aftertaste and pleasant finish. By retro nasal, spiced, fruity and wood notes appear.

### Food Pairing:

Medium-high aged cheeses. Stewed poultry, baked turkey and small game hunt dishes (partridge and turtledove). Grilled fish, sea bass, sea bream, turbot and paella rice dishes.



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