

Petra de Valpiedra 2019



VINEYARD: Finca Valpiedra.

VARIETY: 100% Garnacha.

D.O.: Calificada Rioja.

ALCOHOL DEGREE: 13.5% Vol.

ACIDEZ TOTAL: 5.6 g/L. Tartaric Acid.

HARVEST DATE: 1st week of October

BOTTLING DATE: July 2021

VINIFICATION: Fermentation in concrete tank. 27 days maceration

AGEING: 19 months in used French oak barrels.

VINTAGE REPORT

“Balance” would be the word to qualify this specific Vintage.

On the Rioja region, it has been mainly a dry year with a mild summer, with some showers which covered the spring waterless period and without excessive warm weather, giving a slow ripening of the grapes. In our records this 2019 Vintage, will be rated as one of the best Vintages of the XXI Centuries and the production will be similar to the one stated by the Rioja’s Board.

TASTING NOTES

Colour:

Medium intensity with bluish tones at the edges on a cardinal’s background. Dense and abundant legs.

Nose:

Wide range of fruity aromas where the aromas of cassis and red fruit stand out. Light touches of oak predominating the notes of toffee and vanilla.

Palate:

Wide sensation and medium tension of great freshness and silky finish due to its fine tannin. Long and savory aftertaste, which invites you to return to the glass.

Food Pairing:

Stews of fish such as tuna Marmitako or grouper in sauce. Rice and pasta in all its versions and white meats such as turkey and pheasant.



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