

# Finca Valpiedra Red Reserve 2016



DOCa Rioja

## TECHNICAL DETAILS

Variety : 93% Tempranillo, 5% Graciano & 2% red Maturana

Category : Reserva

Alcohol degree : 13% Vol.

Total acidity : 6.2 g/l. tartaric acid

Harvest date: 3<sup>rd</sup> and 4<sup>th</sup> week of September

Bottling date: October 2019

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



### VINEYARD

Finca Valpiedra



### AGEING

24 months in French oak barrels

*The faithful evidence of our terroir*



www.familiamartinezbuja.com



## VINTAGE REPORT

After a summer with no rainfall, the harvest took place a month later than the previous one and with the same lack of rain as during the summer. The health of the grapes was excellent and thanks to the summer green harvest, the concentration and quality of the grapes was extraordinary. For us, this will be a vintage of superior quality.

## TASTING NOTES



**Colour:** High intensity, cherry colour with cardinal rim. Abundant, dense and tinged legs.



**Nose:** High intensity, with great complexity and elegance in the aromatic matrix, highlighting mineral notes and notes of red and black fruits, hints of incense. All this together with fine woody notes from the French oak, such as vanilla, cedar, blond tobacco and spices.



**Palate:** In the initial phase of the taste, it denotes excellent smoothness and volume, developing a very fine tannic structure that makes it savory and sapid. The freshness provided by the Graciano makes it more balanced with respect to the alcohol, showing a very long aftertaste and a pleasant finish. Spicy, fruity and woody notes reappear in the retro nasal passage.



**Food Pairing:** Medium cured cheeses. Stewed red meats, baked lamb and big game dishes (roe deer and chamois). Mountain dishes such as mountain stew or pinto beans with pork.