# Finca Valpiedra White Reserve 2018



### **TECHNICAL DETAILS**

Variety: Viura, White Garnacha, Malvasía and White Maturana Category: Reserva Alcohol Degree : 12% Vol. Total Acidity: 5.8 g/l. tartaric acid Harvest Date: 4<sup>th</sup> week of September Bottling Date: March 2022 Vinification: Pre fermentation maceration for 2 days. Fermentation in stainless steel vats for 29 days.



**VINEYARD** Finca Valpiedra. "La Peña del Gato"

AGEING

24 months in French and American oak barrels and in granite amphora

## An aged white wine with Rioja character







## **VINTAGE REPORT**

The year was marked by spring storms, which led to a very late harvest. The autumn rains were kind to us during the harvest and when they arrived, we had already finished, and they provided humidity to the soil. August already augured a late harvest as the temperatures were very mild during the day and cool at night. As a result, we were able to achieve a perfect ripening, although with some loss compared to what was expected. The 2018 vintage has been of extraordinary quality, with wines of great structure and ageing potential, good acidity and very elegant.

## **TASTING NOTES**

- Colour: Medium intensity, golden yellow with glints of old gold. Abundant and dense legs.
- Nose: High intensity, with great complexity and elegance in the aromatic matrix, highlighting the mineral and stone fruit notes, peach, apricot, with hints of incense and smoke. All this together with fine woody notes from French and American oak, such as vanilla, cedar, clove, and spices such as turmeric.
- Palate: In the initial phase of the taste, it denotes smoothness and volume, developing a very fine tannic structure that makes it savory and sapid. Freshness is its dominant note with great balance with 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-high cured cheeses. Stewed poultry, baked turkey and small game dishes (partridge and turtle dove). Grilled fish, sea bass, sea bream, turbot and paella rice dishes.

