

# Petra de Valpiedra 2019

DOCa Rioja



## TECHNICAL DETAILS

**Variety:** 100% Garnacha  
**Alcohol Degree:** 13.5% vol.  
**Total Acidity:** 5.6 g/l. tartaric acid  
**Harvest Date:** 1<sup>st</sup> week of October  
**Bottling Date:** July 2021  
**Vinification:** Fermentation in concrete tank  
27 days maceration.



### VIÑEDO

Finca Valpiedra



### ENVEJECIMIENTO

19 months in used French oak barrels

## A return to the ancient Rioja



## VINTAGE REPORT

Balance is one of the adjectives that can define this vintage in Rioja. A relatively dry year with a mild summer without excessive heat extremes and slow ripening will make this vintage in Rioja one of the best of the XXI century.

Production will be in accordance with the stipulations of the Control Board.

## TASTING NOTES



**Colour:** Medium intensity with bluish tones at the rim on a cardinal background. Dense and abundant legs.



**Nose:** Wide range of fruity aromas with aromas of cassis and red fruit. Slight hints of oak with predominant notes of toffee and vanilla.



**Palate:** Ample sensation and medium tension of great freshness and silky finish due to its very fine tannin. Long, sapid aftertaste that invites you to return to the glass.



**Food Pairing:** Fish stews such as tuna marmitako or grouper in sauce. Rice and pasta dishes in all their versions and white meats such as turkey and pheasant.

