

Finca Valpiedra White Reserve 2019

DOCa Rioja



TECHNICAL DETAILS

Variety: Viura, White Garnacha, Malvasía and White Maturana

Category: Reserva

Alcohol Degree: 12,5% Vol.

Total Acidity: 6.8 g/l. tartaric acid

Harvest Date: 3rd week of September

Bottling Date: June 2024

Vinification: Pre fermentation maceration for 2 days.

Fermentation in stainless steel vats for 28 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

"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, 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.