

# Petra de Valpiedra 2021

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:** June 2023

**Vinification:** Fermentation in concrete tank  
25 days maceration.



### VIÑEDO

Finca Valpiedra



### ENVEJECIMIENTO

15 months in used French oak barrels

*A return to the ancient Rioja*



## VINTAGE REPORT

It is our first year of certified organic farming; this, join an extremely dry summer, has led to a reduction in production. We find ourselves with one of the freshest and most balanced vintages in recent years. The harvest has had a very good development; thanks to the rains in early September, the grapes have regained their turgor and have matured in an extraordinary way.

## 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.

