

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: 1st 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.

