



Finca Valpiedra Reserva 2010

VINEYARD: Finca Valpiedra

VARIETY: 92% Tempranillo, 3% Graciano and 5% Maturana Tinta

D.O.: Calificada Rioja

CATEGORY: Reserva

ALCOHOL DEGREE: 13,5% Vol.

TOTAL ACIDITY: 6.3 g/L. Tartaric Acid

HARVEST DATE: 3rd week of September

BOTTLING DATE: January 2013

VINIFICATION: Fermentation in stainless steel tanks with temperature control. Maceration 19 days

AGEING: 24 months in French oak barrels

VINTAGE REPORT

Balance is the best word to define this vintage, with an average rainfall and great ripening of the grapes, low alcohol degree. Elegance and concentration.

TASTING NOTES

Colour:

High intensity, cherry red colour with violet rim. Abundant leg, dense and coloured.

Nose:

High intensity, with a big complexity and elegance in the aromatic nucleus, the mineral and red & black fruits showing up, incense reminiscences. All this goes together with the fine wood notes from the French oak tree, as vanilla, cedar, mild tobacco and spices.

Palate:

In the initial phase in mouth, it shows an excellent smoothness and volume, developing a delicate tannic structure which makes it tasty and savoury. The freshness from the Graciano makes it more balanced concerning the alcohol, showing a very long aftertaste and a pleasant final. The aftertaste comes with spicy, fruity and wood notes.

Food Pairing:

Semi-matured cheeses. Stewed red meats, roast lamb and game dishes (roe deer). Strong stews or black beans with pork.



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