

Cantos de Valpiedra 2013

VINEYARD: Finca Valpiedra

VARIETY: 100% Tempranillo

D.O.: Calificada Rioja

CATEGORY: Crianza

ALCOHOL DEGREE: 13,5% Vol.

TOTAL ACIDITY: 5.6 g/L. Tartaric Acid

HARVEST DATE: 4th week of September

BOTTLING DATE: June 2015

VINIFICATION: Fermentation in stainless steel temperature-controlled vats. 16 days maceration.

AGEING: 12 months in French and American barrel.

VINTAGE REPORT

2013 has been the coldest harvest of the last hundred years. The climate change contrasts brought us a cold and very rainy year, which caused a late harvest influenced by the rainfall. The grape selection and the winery job of our technical department made possible to get young and crianza wines of an excellent quality. We will have to follow the barrel evolution for the reservas and gran reservas.

TASTING NOTES

Colour:

Intense purple colour. Violet glints with abundant tear, colourful and dense.

Nose:

Highly aromatic with black fruit and ripe sloe notes. Very mineral that, together with the vanilla, spice and tobacco notes from the barrel, give a great character to this wine. The Tempranillo variety is very emphasized and well incorporated with the barrel.

Palate:

Oily, rich and intense with a sweetness right across the mouth, showing great finesse. Well-balanced acidity with the alcohol, with the typical "Valpiedra" freshness predominant. A long, cool and mineral finish, with a touch of fine woods.

Food Pairing:

Vegetables and beans casseroles, hen soup. For meats it goes better with white ones, turkey, sock lamb and pork. It perfectly matches with rice with rabbit and stewed poularde.



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