

Finca Valpiedra Reserva 2015

VINEYARD: Finca Valpiedra.

VARIETY: 92% Tempranillo, 4% Graciano and 4% Maturana Tinta.

D.O.: Calificada Rioja.

CATEGORY: Reserva.

ALCOHOL DEGREE: 13,5% Vol.

TOTAL ACIDITY: 6.2 g/L. Tartaric Acid.

HARVEST DATE: 2nd and 3rd week of September

BOTTLING DATE: February 2018

VINIFICATION: Fermentation in stainless steel tanks with temperature control. Maceration 24 days.

AGEING: 22 months in French oak barrels.

VINTAGE REPORT

A Vintage marked by an early ripening, due to the high temperatures during July, with the result of an early harvest, but showing a nice structure and good tannins. It will be very much recommended for wines we expect to be aging quite long, both in wooden barrels and bottles. Wines of a great longevity potential, so called "Vins de garde".

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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