



Finca
Valpiedra

Cantos de Valpiedra 2019



VINEYARD: Finca Valpiedra

VARIETY: 100% Tempranillo

D.O.: Calificada Rioja

CATEGORY: Crianza

ALCOHOL DEGREE: 13% Vol.

TOTAL ACIDITY: 5.9 g/L. Tartaric Acid

HARVEST DATE: 4th week of September

BOTTLING DATE: February 2022

VINIFICATION: Fermentation in stainless steel temperature-controlled vats. 18 days maceration.

AGEING: 12 months in French and American barrel.

VINTAGE REPORT

“Balance” would be the word to qualify this specific Vintage.

On the Rioja region, it has been mainly a dry year with a mild summer, with some showers which covered the spring waterless period and without excessive warm weather, giving a slow ripening of the grapes. In our records this 2019 Vintage, will be rated as one of the best Vintages of the XXI Centuries and the production will be similar to the one stated by the Rioja’s Board.

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.



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