



# Cantos de Valpiedra 2015

**VINEYARD:** Finca Valpiedra

**VARIETY:** 100% Tempranillo

**D.O.:** Calificada Rioja

**CATEGORY:** Crianza

**ALCOHOL DEGREE:** 13.5% Vol.

**TOTAL ACIDITY:** 5.9 g/L. Tartaric Acid

**HARVEST DATE:** September 2015

**BOTTLING DATE:** June 2017

**VINIFICATION:** Fermentation in stainless steel temperature-controlled vats. 19 days maceration.

**AGEING:** 14 months in French and American barrel.

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## 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 ageing quite long, both in wooden barrels and bottles. Wines of a great longevity potential, so called "Vins de garde".

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## 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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