

# Finca Valpiedra Reserva Blanco 2016

**VINEYARD:** Finca Valpiedra. "La Peña del Gato".

**VARIETY:** Viura, Garnacha, Malvasía & Maturana Blanca

**D.O.:** Calificada Rioja.

**CATEGORY:** Reserva.

**ALCOHOL DEGREE:** 12% Vol.

**TOTAL ACIDITY:** 5,8 g/L. Tartaric Acid.

**HARVEST DATE:** 3<sup>rd</sup> week of September

**BOTTLING DATE:** July 2019

**VINIFICATION:** Fermentation in French and American oak barrels without temperature control. Pre-fermentation maceration for 2 days.

**AGEING:** 24 months in French and American oak barrels.

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## VINTAGE REPORT

After a dry summer the harvest was one month later than the previous one, and also as dry as during the summer, allowing thus an excellent grape sanity. Due to the green harvesting in summer, the concentration and quality of the grapes was extraordinary, a superior quality vintage for us.

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## TASTING NOTES

### Colour:

Medium intensity, golden yellow with hints of aged gold. Abundant and dense legs.

### Nose:

High intensity, great complexity and elegance aromas, standing out notes of minerals and stone fruits, peach, apricot, with incense and smoke hints. All of these joined with a fine notes of wood coming from French and American oak barrels, such as vanilla, cedar, clove and spices.

### Palate:

In the initial phase of taste, express an excellent smoothness and volume developing a fine tannic structure that make it tasty and sapid. The freshness is its main mark, with a great alcohol balance, showing a very long aftertaste and pleasant finish. By retro nasal, spiced, fruity and wood notes appear again.

### Food Pairing:

Medium-high aged cheeses. Stewed poultry, baked turkey and small game hunt dishes (partridge and turtledove). Grilled fish, sea bass, sea bream, turbot and paella rice dishes.



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