

Finca Valpiedra Reserva 2014

VINEYARD: Finca Valpiedra.

VARIETY: 93% Tempranillo, 5% Graciano and 2% Maturana Tinta.

D.O.: Calificada Rioja.

CATEGORY: Reserva.

ALCOHOL DEGREE: 14% Vol.

TOTAL ACIDITY: 7.2 g/L. Tartaric Acid.

HARVEST DATE: 2nd and 3rd week of September

BOTTLING DATE: February 2017.

VINIFICATION: Fermentation in stainless steel tanks with temperature control. Maceration 25 days.

AGEING: 24 months in French oak barrels.

VINTAGE REPORT

The main characteristic of this year was the lack of rainfall in spring and a mild summer which gave a uniform and total ripening. The rain during the harvest marked two vintages, one before and one after.

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.



95 points



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