



Petra de Valpiedra 2017

VINEYARD: Finca Valpiedra.

VARIETY: 100% Garnacha.

D.O.: Calificada Rioja.

ALCOHOL DEGREE: 13.5% Vol.

ACIDEZ TOTAL: 5.7 g/L. Tartaric Acid.

HARVEST DATE: 3rd week of september

BOTTLING DATE: June 2019.

VINIFICATION: Fermentation in concrete tank. 28 days maceration

AGEING: 12 months in used French oak barrels.

VINTAGE REPORT

Very early harvest. The 2017 vintage in Finca Valpiedra has been of extraordinary quality, with wines of big structure, long aging potential, good acidity and very elegant.

TASTING NOTES

Colour:

Medium intensity with bluish tones at the edges on a cardinal's background. Dense and abundant legs.

Nose:

Wide range of fruity aromas where the aromas of cassis and red fruit stand out. Light touches of oak predominating the notes of toffee and vanilla.

Palate:

Wide sensation and medium tension of great freshness and silky finish due to its fine tannin. Long and savory aftertaste, which invites you to return to the glass.

Food Pairing:

Stews of fish such as tuna Marmitako or grouper in sauce. Rice and pasta in all its versions and white meats such as turkey and pheasant.



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