

FAMILIA VALDELANA

SINCE 1583



RIOJA

DENOMINACIÓN DE ORIGEN CALIFICADA

CRianza








DESCRIPTION

- GRAPE VARIETY:  Tempranillo 95% and 5% Mazuelo. Mazuelo is the perfect match for Tempranillo as it enriches the Tempranillo with its abundant tannins, marked acidity and stable colour. These are ideal characteristics for an aged wine.
- BARREL AGEING:  12 Months (50% French oak, 50% American oak).
- VINEYARD AGE: Over 40 years old.
- SOIL TYPE: Calcareous clay with pebbles.
- CLIMATE: Mediterranean with Atlantic influence.

"Manual harvest"

TASTING NOTE

- APPEARANCE:  Intense cherry red, bright.
- AROMA:  Fruity character with balsamic notes. A base of oak and cloves. Blueberries and wild blackberries with a background of vanilla and cinnamon.
- TASTE:  Balanced between fruit and oak, great structure with round, fine tannins. An intense and persistent aftertaste of cooked black fruits with a hint of cocoa.
- SERVING TEMPERATURE:  Between 16°C and 18°C
- FOOD PAIRING:  Legumes, stews, cheese, game meats and roasts.

Puente Barrihuelo, 67-69. 01340 Elciego, Álava.
Tel. (+34) 945 606 055 · Tel. (+34) 620 217 411 · info@bodegasvaldelana.com
www.bodegasvaldelana.com

