

FAMILIA VALDELANA

DESDE 1583



RIOJA

GRAN RESERVA



DESCRIPTION

GRAPE VARIETY: 

Tempranillo. The Tempranillo bunches are compact, medium-large in size and the thick-skinned grapes are small. Endowed with a high concentration of tannins and medium acidity. High quality grapes from selected vineyards.

BARREL: 

36 months (50% French oak and 50% American oak).

VINEYARD AGE:

Over 60 years old.

SOIL:

Calcareous clayey limestone from Rioja Alavesa.

WEATHER:

Mediterranean with Atlantic reflections.

"Manual harvesting".

TASTING SHEET

VISUAL PHASE: 

Intense and deep reddish garnet tones.

OLPHATIVE PHASE: 

Complex and subtle aromas, with an elegant bouquet of ripe fruit ripe fruit (plum and blackberry) together with spicy notes, vanilla and cocoa.

TASTING PHASE: 

Solid structure, with ripe, well-integrated tannins. The ageing in oak barrels provides a smooth, velvety texture. Great balance between acidity, alcohol and fruit, which contributes to its overall harmony.

TEMP. DE CONSUMO: 

Between 16°C and 18°C.

GASTRONOMÍA: 

Stewed vegetables, cheeses, game meats and roasts.

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