



PRODUCER PROFILE

Estate owned by: Familia Martínez Bujanda Winemaker: Lauren Rosillo Total acreage under vine: 200 Estate founded: 1999 Winery production: 5,633 Bottles Region: La Rioja Country: Spain



WINE DESCRIPTION

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.

TASTING NOTES

Color: 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.

VINEYARD & PRODUCTION INFO

Vineyard name: Finca Valpiedra
Harvest time: October
Bottles produced of this wine: 5,633

WINEMAKING & AGING

Varietal composition: 100% Garnacha
Fermentation container: Concrete tank
Length of alcoholic fermentation: 29 days days
Type of aging container: Oak barrels
Type of oak: French
Length of aging before bottling: 19 months
Total SO2: 22 mg/L

ANALYTICAL DATA

 Alcohol:
 13.5%

 pH level:
 3.66

 Residual sugar:
 2.5 g/L

 Acidity:
 5.1 g/L

 Dry extract:
 30 g/L

