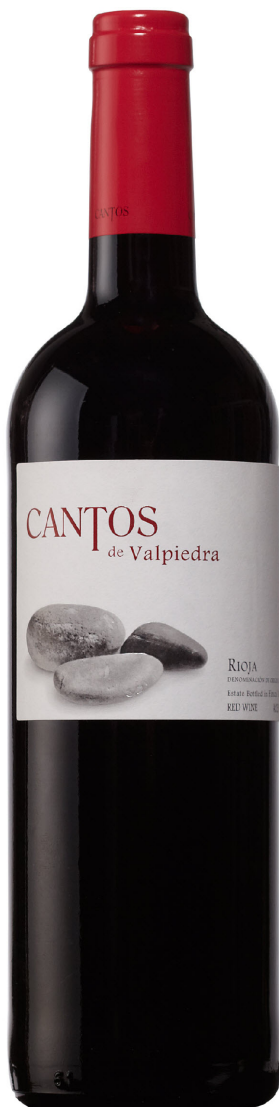




Finca  
Valpiedra



## PRODUCER PROFILE

Estate owned by: Familia Martínez Bujanda  
Winemaker: Lauren Rosillo  
Total acreage under vine: 200  
Estate founded: 1999  
Winery production: 140,000 Bottles  
Region: DOCa Rioja  
Country: Spain



## Cantos de Valpiedra 2009

### WINE DESCRIPTION

Cantos de Valpiedra, made entirely of Tempranillo harvested in mid-September, is fermented in stainless steel tanks with a five-day maceration, before aging for 12 months in French and American oak barriques. It is a rich, round example of this famous Spanish style.

### TASTING NOTES

Cantos de Valpiedra is made of 100% Tempranillo grapes intense cherry-red color with a bluish rim. Highly intense aromas of black fruit and minerals blend well with those of oak. The palate is rich with an immediate fruit character. Well-balanced acidity with integrated alcohol and a long mineral finish.

### FOOD PAIRING

Pair with jamón serrano, paella morisco, and Spanish-style sirloin.

### VINEYARD & PRODUCTION INFO

Vineyard name:	The Finca Valpiedra vineyards
Vineyard size:	200
Soil composition:	Pebbles and limestone
Training method:	Bush
Elevation:	1320 feet
Vines/acre:	1400
Yield/acre:	1.6 tons
Exposure:	Eastern/western
Year vineyard planted:	1972
Harvest time:	September
First vintage of this wine:	2005
Bottles produced of this wine:	140,000

### WINEMAKING & AGING

Varietal composition:	100% Tempranillo
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	16 days
Fermentation temperature:	81 °F
Maceration technique:	Pumpover
Length of maceration:	5 days
Malolactic fermentation:	Yes
Type of aging container:	Barrels
Size of aging container:	225 L
Age of aging container:	<3 years
Type of oak:	French and American oak
Length of aging before bottling:	12 Months
Length of bottle aging:	9 months

### ANALYTICAL DATA

Alcohol:	13%
pH level:	3.6
Residual sugar:	2.1 g/L
Acidity:	6 g/L
Dry extract:	33.1 g/L