



Finca
Valpiedra



Finca Valpiedra Reserva 2009

WINE DESCRIPTION

The varied soils and friendly climate of Rioja Alta give this wine its inimitable style and character. Harvested at the end of September, this wine shows ripeness and development of flavor not typically expressed with such finesse.

TASTING NOTES

Purple with ruby highlights, this wine shows up-front aromas of raspberries and black cherries with undertones of leather and spice. On the palate, it is expansive and rich.

FOOD PAIRING

Pair with lamb and apricot tajines, prime rib, tomato stews, or green lentil-based dishes.

VINEYARD & PRODUCTION INFO

Vineyard name:	The Finca Valpiedra vineyards
Vineyard size:	200
Soil composition:	Calcareous, Silty-Loam, and Pebbly
Training method:	Bush
Elevation:	1,320 feet
Vines/acre:	1,400
Yield/acre:	1.6 tons
Exposure:	Eastern / Western
Year vineyard planted:	1972
Harvest time:	September
First vintage of this wine:	1994
Bottles produced of this wine:	100,000

WINEMAKING & AGING

Varietal composition:	92% Tempranillo, 6% Graciano, 2% Maturana Tinta
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	16 days
Fermentation temperature:	81 °F
Maceration technique:	Pumpovers
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
Length of aging before bottling:	22 months
Length of bottle aging:	27 months

PRODUCER PROFILE

Estate owned by: Familia Martínez Bujanda
 Winemaker: Lauren Rosillo
 Total acreage under vine: 200
 Estate founded: 1999
 Winery production: 100,000 Bottles
 Region: DOCa Rioja
 Country: Spain