



PRODUCER PROFILE

Estate owned by: Familia Martínez Bujanda Winemaker: Lauren Rosillo Total acreage under vine: 200 Estate founded: 1999 Winery production: 60,000 Bottles Region: DOCa Rioja Country: Spain



Finca Valpiedra Reserva 2014

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: 60,000

WINEMAKING & AGING

Varietal composition: 90% Tempranillo, 6% Graciano, 4% Maturana Tinta

Fermentation container: Stainless steel tanks

16 days Length of alcoholic fermentation: Fermentation temperature: 81 °F Maceration technique: **Pumpovers** Length of maceration: 24 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 Total SO2: 73 mg/L

ANALYTICAL DATA

 Alcohol:
 13.5%

 pH level:
 3.4

 Residual sugar:
 2.9 g/L

 Acidity:
 7.2 g/L

 Dry extract:
 35 g/L

