

CANTOS DE VALPIEDRA CRIANZA

Terroir

Located between the cities of Cenicero and Fuenmayor, in the meander of the Ebro river, the 80 hectares of vineyard are divided in 9 plots. In addition to the stony soil, the other important feature of the Finca Valpiedra is its high phosphor content.

Vinification

Harvesting is done on the 2nd week of September. Fermentation takes place in stainless steel vats under controlled temperatures with 16 days maceration. Finally, the wine is aged for 12 months in French and American oak barrels.

Features

Robe of deep purplish-red with bluish highlights forming dense and coloured legs. The nose has a strong intense aroma revealing notes of red fruits and wild berries with a sharp mineral profile. A blend aged in oak barrels with a touch of vanilla, spices and tobacco will give a unique character to this wine. The Tempranillo variety reveals its typical accord with the wood. The mouth is strong and greedy, lingering softly to the palate. The acidity is well balanced with the alcohol, and the unique freshness of the Finca Valpiedra property prevails. The finish has a mineral touch, a reminiscence of fine woods, in a voluptuous blend.

Food Pairings

Ideal for stews, boiled chicken, white meat, duck confit or risotto.

Press review

90 Points, Wine Spectator 12/15/2013 "Focused and expressive, this polished red shows bright blackberry and cherry fruit, with accents of vanilla and mineral. A modern style, balanced and fresh."



Producer

Finca Valpiedra

Category

Red

Grapes

100 % Tempranillo

Country / Region

Spain, Rioja

Appellation

Rioja (DOCa)

Size

750 ml

Degree of alcohol

13,0%

Serving temperature

16 to 18°C

Available in these provinces

- Quebec
- British Columbia
- Alberta
- Manitoba