

# Cantos de Valpiedra Crianza

<b>Category</b>	Red
<b>Grapes</b>	100 % Tempranillo
<b>Appellation</b>	Rioja (DOCa)
<b>Producer</b>	Finca Valpiedra
<b>Country</b>	Spain
<b>Region</b>	Rioja
<b>Size</b>	750 ml
<b>Degree of alcohol</b>	13 %
<b>Serving temperature</b>	16-18 °C
<b>Available</b>	British Columbia, Alberta, Manitoba

## 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 and maturation

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.

## Medals / Press reviews

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."

## Product codes

Québec : 12560347, British Columbia : 18460, Alberta : 762510, Manitoba : 13927

