

Compañía Bodeguera de Valenciso

Valenciso Reserva 2015



WINERY: *Compañía Bodeguera de Valenciso*

COUNTRY: *Spain*

REGION: *La Rioja*

APPELLATION: *D.O.C. Rioja*

SUB-APPELLATION: *Rioja Alta*

GRAPES: *100% Tempranillo*

ELEVATION: *500-600m*

SOIL: *clay stone and calcareous lime*

VINE PRODUCTION: *5,000 kg/ha*

WINEMAKING: *Alcoholic and malolactic fermentation in small concrete tanks, maceration of 21 days*

AGING: *12 months 95% French oak barriques for 12 months. Natural stabilization in cement for 12 months.*

WINEMAKER: *Alicia Eyaralar*

ALCOHOL: *14,5%*



THE WINE:

100% Tempranillo fermented and malolactic fermentation in cement tanks for 19 months, transferred to 95% fine grained French oak for 12 months, and returned to concrete for 12 months' refinement. A polished, fragrant and elegant wine with refined floral/spice aromatics supported by fine tannins for a silky texture, leading to a persistent finish of red berries and subtle oak. Blossoms with air and will age gracefully for years, in the manner of fine Burgundy.

THE WINERY:

Founded for the 1998 vintage by Luis Valentín and Carmen Enciso, (Val-Enciso), Rioja natives with extensive careers in the making and commercialization of fine Rioja wines. Valenciso's objective is to produce a flagship wine combining the best characteristics of both traditional and modern Rioja, released exclusively as Reserva. Aromatic volume and fruit integrity is the Valenciso ideal. Vineyards established in chalky-clay soils at Rioja Alta's northwestern extreme are organically farmed. Fermentation, malolactic and clarification are accomplished naturally in modern-construction cement vats.

