



## **Valserrano Finca Monteviejo**

### **D.O.Ca Rioja**

#### **Varieties**

95% Tempranillo, 5% Graciano and Garnacha.

#### **Type of wine**

Special Reserve Red aged 26 months in French oak barrels.

#### **Analytical parameters**

Alcohol: 14.65 %, Acidity: 5.55 gr/l, Sugars: 1.6 gr/l, Volatile Acidity: 0.62 gr/l, Free SO<sub>2</sub>: 83 mg/l

#### **Winemaking**

Made from grapes sourced from a single vineyard planted over 70 years ago with Tempranillo 95%, Graciano and Garnacha.

In the days leading up to harvest, each vine is carefully selected, removing damaged bunches and those beneath the ripe clusters so that only the finest grapes remain. Due to the age of the vines and the strict selection process, annual yields do not exceed 3,000 kg/ha.

Cold pre-fermentation maceration followed by temperature-controlled fermentation and a long post-fermentation maceration to extract tannins and color. Aged for 26 months in new Allier and Vosges French oak barrels from some of the most prestigious cooperages.

#### **Tasting Notes**

**Color:** Attractive, intense cherry color with minimal evolution.

**Nose:** Without swirling, notes of black fruits such as blackberry, blueberry and cassis, even hints of nutmeg. With aeration, aromas of graphite, ink and cocoa emerge, along with dried fruits and a subtle lactic note.

**Palate:** The attack is fleshy, with clean, ripe tannins that are well integrated. Mineral notes, forest fruits and fresh sensations return on the mid-palate. On the finish, the tannins give length, freshness and persistence. It will continue to gain intensity and complexity with time in bottle.