

VALREINAS

CRianza

D.O. RIBERA DEL DUERO

ORIGIN:

We select the grapes from our Piedra Lagar vineyard, located in the municipality of Nava de Roa (Burgos). The Piedra Lagar estate consists of 3.5 hectares of vineyards of different ages, planted in the years 1933, 1980, 1995, and 2019. Piedra Lagar is a property that reflects our commitment to the land and our ongoing dedication to viticulture. This vineyard was planted at an altitude of 770 meters, with clayey soil and the presence of gravel.

VARIETY:

100% Tempranillo or Tinta del País

VINEYARD:

- Pruning type: bush vine.
- Planting density: 2,200 vines/hectare.
- Yield per vine: 2 kg.

ELABORATION:

Controlled alcoholic fermentation at 28°C to preserve the fruit aromas and extract the full color. Malolactic fermentation in tanks and aging in barrels.

AGING:

12 months in barrels, 50% French oak and 50% American oak.

ALCOHOL CONTENT:

14% Vol.

FORMAT:

750 ml bottle.

SERVING TEMPERATURE:

14°C. - 16°C.

PAIRING:

Suitable to pair with aged cheeses, oily fish, red meats, and any grilled dishes.

TASTING NOTES

- Sight: With a burgundy hue, it stands out for its brightness and clarity.
- Nose: An intense and clean aroma of black fruits blends perfectly with subtle barrel notes such as vanilla and fine toasts.
- Palate: It is broad, fleshy, and structured; its velvety tannin makes for a long and persistent mouthfeel. Fine toasted aftertastes.

AWARDS AND RATINGS:

2023.

- Valreinas Crianza 2020: 90 Points, Gourmet Wine Guide 2024
- Valreinas Crianza 2017: 90 Points James Suckling.

