



Finca Valpiedra

GUÍA PEÑIN:
90 points

**DECANTER
WORLD WINE
AWARDS 2008:**

Bronze medal

**EPICUR MAGAZINE
February 2008:**

“Very complex, with hints of frutal and floral aromas well integrated on a background of noble wood.”

**CENTRO
TEMÁTICO DEL
VINO:**

**Finalist, Award for
Creativity in Wine
2007**

**OFICIAL WINE FOR
PADEL TENNIS
CHAMPIONSHIP**

**WINE & SPIRITS
MAGAZINE:**

**One of the 5 Best
Rioja Brands of the
Past Quarter
Century**

CANTOS DE VALPIEDRA

VINTAGE:	2005
CATEGORY:	Red
ALCOHOL STRENGTH:	13,5 %vol
TOTAL ACIDITY:	5,6 g/l as tartaric acid
HARVEST DATE:	4 th week of September
RESIDUAL SUGAR	2.5 g/l
GRAPE VARIETY:	100% Tempranillo
AGEING:	12 months in new French oak (70%) & new American (30%) barrels.
BOTTLING:	March 2007

TASTING NOTE

VISUAL:	Colour intensity is medium-high, with deep garnet hues and bluish rim. Crystal clear with dense glycerol tears.
AROMA:	Great aromatic intensity with floral (lime tree) and fruit (blackberry, blueberry) accompanied by pleasant notes of oak (tobacco, coconut, chocolate) that make it a very seductive and inviting drink to enjoy.
PALATE:	Balance is the best definition of this wine. Soft attack, sweet with a velvety pass through mouth, with no sharp edges. Fresh finish with backbone that invites to taste again.
A PERFECT MATCH WITH:	Steamed vegetables and chicken soup. It is best paired with white meats such as turkey, lamb and pork. A perfect company to rice with rabbit or stuffed chicken..
SERVE AT:	16-18° C





Finca Valpiedra

WINE
ENTHUSIAST:
90 points

"One of the 12 best Riojas."

"Red fruit is the dominant player on both the raspberry-driven bouquet and the currant- and cherry-laced palate. In the mouth there's integrity, natural acidity and restrained oak as opposed to hefty and unnecessary burnt coffee and chocolate notes. Very clean and well made wine with aging potential. Good upon release and will hold through 2015."

GUÍA CAMPSA
2008:

92 points

VINO &
GASTRONOMIA
2008:

91 points

GUÍA VIANDAR
2008:

90 points

365 VINOS AL AÑO
2008:

90 points

WINE & SPIRITS
MAGAZINE:

One of the 5 Best Rioja Brands of the Past Quarter Century

FINCA VALPIEDRA

VINTAGE:	2004
CATEGORY:	Red, Reserva
ALCOHOL STRENGTH:	13,5 %vol
TOTAL ACIDITY:	5,90 g/l as tartaric acid
HARVEST DATE:	1 st week of October
GRAPE VARIETY:	90% Tempranillo, 5% experimental variety, and 5% Graciano. All grapes exclusively sourced from the Finca Valpiedra single vineyard estate (80 Hectares) in Fuenmayor Rioja.
VINIFICATION:	Fermentation in stainless steel temperature-controlled vats. Maceration for 21 days.
AGEING:	22 months in new French oak barrels.
BOTTLING:	January 2007

TASTING NOTE

VISUAL:	Deep, red cherry colour and garnet rim, with violet glints. Bright and clean with very marked and dense glycerol tears.
AROMA:	Intense and powerful aroma with hints of black-fruit jams, white chocolate, plums and spices. Earthy sensations, mineral essence. Hints of vanilla. The oak, with the fruit, is very well integrated, lending aromas of cedar and spices from the new french oak. Very elegant, complex and suggestive.
PALATE:	A very powerful pass through the mouth with fresh fruit flavour; the initial attack has a lot of backbone with no sharp edges, rounded, with velvety and pleasant tannins, showing its finesse. Well balanced acidity with the alcohol. Long finish with hints of earthiness.
A PERFECT MATCH WITH:	Medium-aged cheeses. Stewed red meats, roast lamb and game dishes (roe deer), strong and powerful stews like red beans with pork.
SERVE AT:	16-18° C



NEW EXCLUSIVE HORIZONTAL CASE OF 6 BOTTLES FINCA VALPIEDRA 2004



CASE OF 6 BOTTLES CANTOS DE VALPIEDRA

