

Cantos de Valpiedra 2021

DOCa Rioja



TECHNICAL DETAILS

Variety: 100% Tempranillo

Category: Crianza

Alcohol degree: 13.5% Vol.

Total acidity: 6.0 g/l tartaric acid

Harvest date: 2nd week of September

Bottling date: July 2024

Vinification: Fermentation in stainless steel temperature-controlled vats. 11 days maceration.



VINEYARD

Finca Valpiedra



AGEING

12 months in French and American barrel

The real magic is hidden behind the stones



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VINTAGE REPORT

It is our first year of organic farming; this, join an extremely dry summer, has led to a reduction in production. We find ourselves with one of the freshest and most balanced vintages in recent years. The harvest has had a very good development; thanks to the rains in early September, the grapes have regained their turgor and have matured in an extraordinary way.

TASTING NOTES



Colour: Intense purple. Violet glints on the rim with abundant, dense, coloured legs.



Nose: High aromatic intensity with notes of black fruits and ripe sloes, very marked mineral profile that together with the notes coming from the barrel such as vanilla, spices and tobacco give this wine great character. The tempranillo variety is very marked and well integrated with the barrel.



Palate: The attack is fatty and intense, with a sweet finish, showing great finesse. Balanced acidity and alcohol, with a predominance of the typical freshness of "Valpiedras". Long, mineral finish, with hints of fine wood and great freshness.



Food Pairing: Pots of vegetables and pulses, chicken soups. As for meats, it goes best with white meats, turkey, suckling lamb and pork. It is the perfect accompaniment to rice with rabbit and braised pork.