



## VIÑA VALORIA 1968 Vintage

### Tasting Notes

Color cherry Garnet with edging tile, indicating his great old age. It is elegant and powerful in the nose, with aromas of pepper, spices, and ripe red berries. Surprisingly, its light tannic expression in the passage of mouth and its prolonged aftertaste.

### Winemaking

Fermented whole grape with natural decantation, for its subsequent aging in large casks of wood for several years. Finally, finish the process of aging in the bottle, where it will remain a minimum of one year before being marketed.

### Recommendations

It is the ideal of all kinds of meats, game and mature cheeses Companion. Best served at a temperature between 15°C and 18°C. It is recommended to uncork the bottle an hour before tasting.



DOC RIOJA.



Tempranillo grapes

13,5% Vol.



18°C





*Color cherry Garnet with edging tile, indicating his great old age. It is elegant and powerful in the nose, with aromas of pepper, spices, and ripe red berries.*

**Origin:** Elaborated from the selection of the sites chosen from Tempranillo variety from generations in Rioja Alta, in the municipal district of Fuenmayor.



COSECHA