



VIÑA VALORIA 1973 Vintage

Tasting Notes

Garnet color with the copper rim. The aroma of spices, vanilla, and ripe fruits. In the mouth, it is tasty, fresh, round, firm tannins, and hints of chocolate. This wine is round with a soft character and aromatic.

Winemaking

Fermented with whole grape and natural decanting. Bottled 6 month before being sold in order to finish the aging process.

Recommendations

Ideal for all kinds of meats and cured cheeses. It is advisable to uncork 15 minutes before serving at room temperature between 15° and 18°C.



DOC RIOJA.



Tempranillo grapes

13,5% Vol.



15° - 18°C





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with the copper rim.*

*Also aromas of spices, vanilla,
and ripe fruits.*

*This wine is tasty, fresh and round,
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Origin: Red wine elaborated from the varieties Tempranillo grape (80%), Mazuelo (10%), and Graciano (10%). The grapes have been carefully selected from Rioja Alta in the town of Fuenmayor.

