



## VIÑA VALORIA 1982 Vintage

### Tasting Notes

The late 1982 season produced this warm, rich COSECHA, a wine with sweet baked-strawberry and cherry flavors balanced by persistent, herb-scented tannins. It's lush, round and smoky, pepper, spices and ripe red fruits improving over the course when, rosemary scents emerges, sharing floral tones and the deep cassis flavors. Deep cherry red color with the russet undertones appropriate to a wine of this age. In the nose it is elegant and powerful with aromas of pepper, spices and ripe red suits. Its light tannic expression and a long finish surprises the palate.

### Winemaking

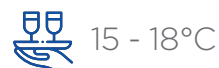
Fermented with whole grape and natural decanting. 36 months in American oak barrels to finally rest quietly in the bottle for another 40 months before release to the market. Bottled 6 months before being sold in order to finish the aging process.

### Recommendations

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



13,5% Vol.







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*Origin:* This wine is the result of the best selection  
of Tempranillo grapes, from a vineyard located in  
Rioja Alta, in the town of Fuenmayor.

