



VIÑA VALORIA 1987 Vintage

Tasting Notes

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.





It's lush, round and smoky, pepper, spices and ripe red fruits improving over the course as rosemary scents emerges, sharing floral tones and the deep cassis flavors.

A wine with sweet baked-strawberry and cherry flavors balanced by persistent, herb-scented tannins.

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.

