



Viña Valoria Gran Reserva 2006

Tasting Notes

Garnet color with the copper rim. On the nose, it displays elegant aromas of dates, spices, and tobacco. In the mouth, it is tasty, fresh, with round and well-structured tannins and long finish. Chocolate and vanilla on the palate

Winemaking

After passing through the sorting table, the alcoholic fermentation takes place for 15 days. Then, the wine is racked to another tank by carrying out the malolactic fermentation. During the first year, underwent racking every three months as a previous step to its aging in American oak barrels, of 5 to 10 years old. Once completed the aging process in barrels for 36 months, the wine is bottled and the bottles are placed horizontally in wooden crates of 500 bottles each, where it remains for a minimum of two years.

Recommendations

Perfect accompanying any meat, stew, and cured Cheese. Serving at 18°C. A special occasion wine. Excellent with fall and winter stews, sautéed mushrooms, duck confit, chestnut soup and roasted squab or pheasant. This is a wine to linger over and return to over the course of a meal, offering the patient drinker something different with each visit to the glass. Recommend opening half-hour before consumption.



13,5% Vol.





*It is elegant
and powerful in the nose,
with aromas
of pepper,
spices,
and
ripe red berries.*



*Color cherry Garnet with edging tile,
indicating his great old age.*

Origin: Viña Valoria Gran Reserva is the result of a careful selection of the best vineyard situated in Fuenmayor, in Rioja Alta. The variety present in this wine is Tempranillo 100%.

92 points

GILBERT & GALLARD

