



VIÑA VALORIA Reserva 2014

Tasting Notes

Intense red ruby color with brick rim. On the nose, it displays aromas of fruit liqueur, spice, and coffee. The palate is flavourful with a balsamic and spicy character, with the smoothness typical of classic wines Rioja Crianza and with a long and lively finish.

Winemaking

After selecting the best bunches, small and with small and loose grain, the process of alcoholic fermentation takes place in stainless steel tanks of small dimensions in order to ensure the maximum aromatic potential. Afterward, the maceration process is carried out. And finally, once the wine has totally undergone malolactic fermentation it is aged for 30 months in American oak barrels before rest quietly in the bottle for another 6 months.

Recommendations

A wine to bring to a dinner party or to enjoy at home during a multi-course Sunday meal. It is perfect with red meats, game, mature cheese, roasts, and stews. Also this is a great wine with shellfish paella, roasted leg of lamb, wild mushroom risotto, lamb tagine, grilled chorizo, barbecued beef brisket, ratatouille, and moo-shoo pork. Best served at 17°C. Recommended opening a half hour before consumption.



13,5% Vol.





Wine & Spirits



On the palate, it is full of flavor with balsamic, spicy overtones, and smoothness characteristics of aged Rioja wines with a long finish.

Ruby Red color. Aromas of fruit liquor, spices, and coffee.

Origin: Tempranillo is the grape variety present in this wine it has been selected carefully from the chosen place of La Rioja Alta, in the town of Fuenmayor.

92 points

WINE & SPIRITS MAG.

