

1808 VALCAVADA



VARIETY

Tempranillo 100%

ORIGIN

Vineyards around Laguardia, in the heart of the Rioja Alavesa, 40 years old. Designations of Origin and Control Board RIOJA. Spain.

HARVEST

Hand picked and selected in the winery.

ALCOHOL CONTENT

13,5% Vol.

VINIFICATION

Whole bunches, without de-stalking. Alcoholic fermentation carried out at 25°C (77F) in stainless steel fermentation tanks using native yeast for 8 days. Complete malolactic fermentation with its lees.

MACERATION

Maceration for 20 days in stainless steel vats.

OAK

In American oak barrel for six months.

AGING IN BOTTLE

For 3 months.

TASTING NOTES

Intense red violet colour with violet edges and a wide attractive rim. Good intensity aromas of red fruit (blueberry & blackberry) that are very well joined with the floral freshness of lavender. Hints of vanilla and coffee. Tasty mouth, with a very fresh balanced acidity touch. Soft and high-quality tannins. Long finish with a touch of fruit.

FOOD PAIRING

Peppers and Anchovy Salad, Spaghetti Carbonara, Fried Eggs with Ham and Chorizo, Spanish Omelet.

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