



PRODUCER PROFILE

Estate owned by: Familia Martínez
Bujanda
Winemaker: Lauren Rosillo
Total acreage under vine: 200
Estate founded: 1999
Winery production: 270,000 Bottles
Region: DOCa Rioja
Country: Spain

Cantos 2014

WINE DESCRIPTION

Cantos de Valpiedra, made entirely of Tempranillo harvested in mid-September, is fermented in stainless steel tanks with a 16-day maceration, before aging for 12 months in French and American oak barrels. It is a rich, round example of this famous Spanish style. In Finca Valpiedra the soil type is formed by a layer of pebble stones and limestone that give its name to the wines.

ABOUT THE VINEYARD

The Ebro River creates four big meanders in its way through La Rioja. One of them, between Fuenmayor y Cenicero, two towns devoted to viticulture, is the one where the 80 hectares of vineyard of our winery are planted.

Finca Valpiedra is a spectacular landscape divided into three terraces which slopes down to the river itself, and that our technical team has differentiated into fourteen plots, with altitudes between 406 and 427 meters.

WINE PRODUCTION

VINIFICATION: Fermentation in stainless steel temperature-controlled vats. 16 days maceration.

AGEING: 12 months in French and American barrel.

TASTING NOTES

Intense purple colour with violet glints. Highly aromatic with black fruit and ripe sloe notes. Intense minerality that, together with the vanilla, spice and tobacco notes from the barrel, give the wine a great character.

Oily, rich and intense with a sweetness right across the mouth, showing great finesse. Well-balanced acidity with the alcohol, with the typical "Valpiedra" freshness predominant. A long, cool and mineral finish, with a touch of fine woods.

FOOD PAIRING

Vegetables and beans casseroles, hen soup. For meats it goes better with white ones, turkey, sock lamb and pork. It perfectly matches with rice with rabbit and stewed poularde.

VINEYARD & PRODUCTION INFO

Vineyard name:	Finca Valpiedra
Training method:	Free System
Exposure:	Eastern / Western
Year vineyard planted:	1972
Average Vine Age:	35-40
First vintage of this wine:	2005

WINEMAKING & AGING

Varietal composition:	100% Tempranillo
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	10 days
Fermentation temperature:	82 °F
Maceration technique:	Pumpovers
Malolactic fermentation:	Full
Type of aging container:	Barrels
Size of aging container:	225 L
Age of aging container:	Less than three years
Length of bottle aging:	18 months

ANALYTICAL DATA

Alcohol:	13.0 %
Acidity:	5.6 g/L

