Petra 2016

WINE DESCRIPTION
After a dry summer the harvest was one month later than the previous one, and also as dry as during the summer, allowing thus an excellent grape sanity. Due to the green harvesting in summer, the concentration and quality of the grapes was extraordinary, a superior quality vintage for us.

TASTING NOTES
Color: Medium intensity with bluish tones at the edges on a cardinal's background. Dense and abundant legs.

Nose: Wide range of fruity aromas where the aromas of cassis and red fruit stand out. Light touches of oak predominating the notes of toffee and vanilla.

Palate: Wide sensation and medium tension of great freshness and silky finish due to its fine tannin. Long and savory aftertaste, which invites you to return to the glass.

FOOD PAIRING
Stews of fish such as tuna Marmitako or grouper in sauce. Rice and pasta in all its versions and white meats such as turkey and pheasant.

VINEYARD & PRODUCTION INFO
Vineyard name: Finca Valpiedra
Harvest time: October

WINEMAKING & AGING
Varietal composition: 100% Garnacha
Fermentation container: Concrete tank
Length of alcoholic fermentation: 29 days
Type of aging container: Oak barrels
Type of oak: French
Length of aging before bottling: 19 months

ANALYTICAL DATA
Alcohol: 13.5
Acidity: 5.5

PRODUCER PROFILE
Estate owned by: Familia Martínez Bujanda
Winemaker: Lauren Rosillo
Total acreage under vine: 200
Estate founded: 1999
Region: La Rioja
Country: Spain