

# Bona fide®

WINE ESTATES

## Valenciso Reserva 2007

*Compañía Bodeguera Valenciso*

Ollauri – D.O. Rioja Calificada

### THE WINERY

Founded for the 1998 vintage by Luis Valentín and Carmen Enciso, (Valen-Ciso), Rioja natives with extensive experience in the making, tasting and commercialization of Rioja wines. Minority partners include former managers of Radoux, makers of the finest French oak *barriques*, and growers in the best areas of the Rioja Alta. Aromatic volume rather than physical weight (in the manner of French Burgundy and the greatest Riojas of the past) is the Valenciso ideal.

### THE WINE

100% Tempranillo aged 16 months in fine grained French oak. Highly polished, tightly wound and elegant wine with refined aromatics. Fine tannins provide a silky texture, leading to a persistent finish of red berries and sweet oak. Blossoms both in body and flavor with decantation and will age gracefully for years, in the manner of top Burgundy.

### IN THE PRESS

"The 2007 Valenciso Reserva is pure Tempranillo from argilo-calcareous soils around Haro cropped at 38 hectoliters per hectare, fermented in cement vats with native yeasts, and aged for 16 months in French oak barrels, one third of which are new...the wine is quite tight at the moment, with subtle and elegant notes of red and black fruit, cedar wood, nutmeg and vanilla. The characteristic that strikes me as more important here is the balance, something that Valenciso seems to be quite good at, producing classically proportioned wines with the right amount of extraction, acidity and wood. It should age very well..."

**93 Points** – Luis Gutierrez, *Wine Advocate*, Dec 1, 2013

### DETAILS OF WINEMAKING & VITICULTURE

**Grapes:** 100% Tempranillo

**Vineyards:** Based in Rioja Alta, soil made from clay stone and calcareous lime, with a low production protocol of 5.000 kilos per hectare.

**Winemaking:** Fermentation in small concrete tanks, maceration of 21 days, and aged in *barrique* for 16 months. No clarification fining, just a very light filtration before bottling.

**Winemaker:** Alicia Eyaralar

**Alcohol:** 14%



**Classical Wines From Spain, Ltd.**

9075 Holman Road NW – Seattle, WA 98117

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