



## Valenciso Reserva 2008- 6x750

COMPAÑÍA BODEGUERA VALENCISO

D.O.C. Rioja – Ollauri

### 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 17 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

This wine is, year in, year out, among the best in its category. I'm talking about the red 2008 Valenciso Reserva, an explosive, aromatic, perfumed Tempranillo that mixes the more common strawberries, raspberries and cherries with more unusual violets and subtle spices with plenty of nuances and changing details, elegant and complex...The palate is lush, full and round, with sophisticated glossy tannins and good acidity. Add to this the effect of the 17 months in French oak that brought some spicy flavors, but that did not dry the wine at all. A beauty. At this price point, it is quite good value. 95,000 bottles. Valenciso produce balanced, elegant and reliable Riojas that show the perfect marriage of tradition and modernity. Anything with their name is worth trying.

93 Points

Luis Gutierrez, Wine Advocate, Apr 1, 2015

### 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 French barrique for 17 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

(206) 297-6713 – (206) 297-6719 F – [www.classicalwines.com](http://www.classicalwines.com)