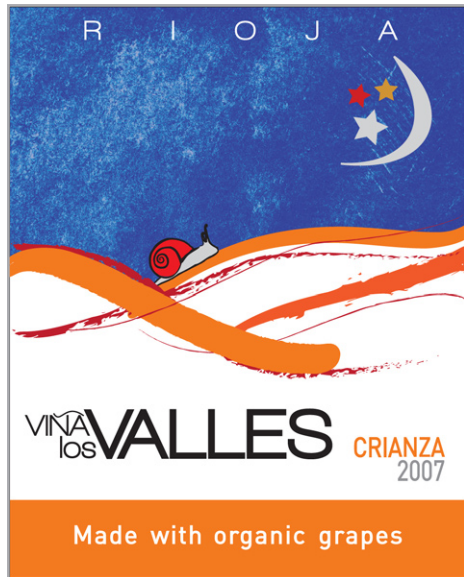


Vina los Valles Crianza 2007



Winery: Bodegas Vinicola Real

Region: Rioja D.O.Ca.

Grapes: 70% Tempranillo, 30% Graciano

Winery: This Bodega was started in 1992 by master distiller and winemaker, Miguel Ángel Rodríguez. The cellars are located in the village of Albelda de Iregua in Rioja Alta. They have a total of 25 hectares of vineyards in 4 different zones of Rioja Alta. Traditional, chemical-free viticulture is practiced, all grapes are harvested by hand and sorted again at the winery on a sorting table prior to crushing and fermentation.

Wine: Grapes for this wine are also harvested into 15 kilo tubs. Vines average a minimum of 25 years of age. Grapes were only partially destemmed prior to fermentation in 50 hectoliter oak vats. Malolactic fermentation took place in new American oak barrels. The

wine was aged for 15 months in a combination of 60% French and 40% American oak barrels, followed by a further 9 months aging in bottle prior to release.

Reviews:

“Deep red. High-pitched aromas of wild strawberry, cherry, Asian spices and minerals; there’s something intriguingly pinot-like about this. Spicy, precise red fruit flavors are nicely lifted by tangy minerality. Finishes with strong mineral snap and good persistence. Drinking well now but has the balance and verve to age.”

89 points *International Wine Cellar* issue 152 Sept/Oct 2010

“A succulent red with gamey intensity, this was made from organically grown grapes. There’s some superripeness to the fruit, edging toward prunes and pomegranate, but the velvety texture also carries its share of fresh acidity and spice. For chicken liver toasts.” **Best Buy**

90 points *Wine & Spirits* November 2010



Selected by Aurelio Cabestrero®

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