VIÑEDOS SINGULARES

JUAN VALDELANA

ELCIEGO ❖ RIOJA ALAVESA





FINCA SENDA DE LAS DAMAS
TINTO

DESCRIPTION

Single vineyard planted in 1930 under heroic conditions: its vines survive on a large rock with virtually no cultivable soil.

Senda de las Damas was once a popular promenade for walks and courtship, where the town's wealthiest gentlemen and ladies strolled impeccably dressed and groomed.

The vineyard stands on an elevated platform near Tertiary alluvial deposits, in an area of very low aquifer vulnerability and low permeability due to porosity.

Organic viticulture.

Grape varieties: Tempranillo and others.

Traditional carbonic maceration of whole, uncrushed berries, with spontaneous intracellular fermentation in open oak vats.

Aged for one year in the same oak vats used for alcoholic fermentation.

TASTING NOTES

Deep cherry red with a violet rim.

The soil lends a mineral, woodland character, like stepping into a botanical garden of wild shrubs, enhanced by spice and incense aromas.

Exotic and fruit-driven on the palate, with a supple texture and notes of conifers, moss and ferns. Its breadth brings originality and distinction.

RIOJA
DENOMINACIÓN DE ORIGEN CALIFICADA
RIOJA ALAVESA

NUMBERED EDITION

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