VIÑEDOS SINGULARES

JUAN VALDELANA

ELCIEGO ✣ RIOJA ALAVESA





FINCA TRONCO NEGRO

DESCRIPTION

Single vineyard planted in 1935 near the village of Elciego.

"Tronco Negro" is an extremely rare black fungus found among the vines. It is edible after prolonged cooking, but toxic when raw.

The site contains alternating calcareous sandstones, siltstones and red mudstones, together with reddish-yellow silts and clays, marls and sandy conglomeratic layers. Its calcareous soil contains fine particles with good water-retention capacity.

Organic viticulture.

Grape varieties: Viura and others.

Traditional carbonic maceration of whole, uncrushed berries, with intracellular fermentation. Skin contact continues until alcoholic fermentation is complete.

Aged for one year on its lees in oak barrels.

TASTING NOTES

Bright, intense lemon yellow with greenish reflections.

A complex, clean bouquet of fresh hay, anise, spearmint and fennel, followed by guava and peach.

Broad, dense and glycerol-rich on the palate, with powerful mid-palate acidity and a persistent, pleasantly bitter finish of remarkable length.

RIOJA

DENOMINACIÓN DE ORIGEN CALIFICADA

RIOJA ALAVESA

NUMBERED EDITION

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