

RELATO DE VALIENTES

Relato de Valientes is a wine formed by stories that means a way of being. The stories of our people, in our land and in its vineyards. A 75% Tempranillo and 25% Graciano plot wine, with grapes from old vines. A true story of the brave.

TYPE OF WINE

Parcel wine.

VARIETY

75% Tempranillo and 25% Graciano.

VINEYARD

Relato de Valientes obtains its Tempranillo variety from old vines of more than 40 years of age. Some of the plots are in stone slabs, such as "Majafiorida". In "La Barranca", the technique of early defoliation has been used to get the optimal balance of the vine. The Graciano variety comes from "Montes" in the upper area of Laguardia. All by manual harvest.

VINIFICATION

Fermentation takes place in small stainless-steel tanks, and with each vineyard separately. The malolactic is made in new oak barrels mostly French where aromas of the variety and oak evolve and the tannins are rounded and softened.

A long aging gives the wine the time it needs for each vintage: 28 months in French oak barrels 90% and 10% American oak; and 10 months in a bottle rack.

For the blend, the best barrels of each batch are selected to provide the wine with the best of our care.



VINTAGE RATING 2017

Very good.

TASTING NOTES

In the glass the wine is a deep cherry colour with orange highlights. Intense and complex nose dominated by black fruit with predominantly notes of plum and blackberry with balsamic nuances, touches of toffee and a slight minerality. A wine of enormous complexity and good structure. It has a firm and elegant mouth, with lots of depth. The finish is long and with a lingering fruity character.

PAIRING

Relato de Valientes pairs well with blue and cured cheeses, game stews, red meats, tapas dishes with legumes, duck with cranberry sauce, pure chocolate or a brownie.

SERVING TEMPERATURE

16 °C - 18 °C.

FORMATS

Case of 6 or 12 bottles with corks. EAN code available.