

Viñedos y Bodegas Sierra Cantabria

Sierra Cantabria Rioja Reserva



Winemaking: The grapes undergo rigorous double-manual sorting, both before and after destemming. 100% of the clusters are destemmed, but not crushed. Temperature controlled fermentation in stainless steel (inoculated) with indigenous yeast that have been selected from their vineyard and cellar. Maceration lasts 20-30 days. Malolactic fermentation in barrel.

Aging: 26 months in Bordelaise French (50%) and American (50%) oak barrels. 20% new oak, 80% maximum of three vintage old barrels. Racked every four months. Aged for a minimum of 12 months in bottle before release, however, most vintages see longer than this minimum required ageing period.

Grape varieties : 100% Tempranillo

Vineyard age : Planted between 1950-2000

Soil : Calcareous clay soils that are typical to the Sonsierra Riojana. Limestone rich clay soils that are sandwiched between large slabs of lime-sandstone mother rock.



Organic

Press Notes

Robert Parker Wine Advocate
2017 92 points

Wine Spectator
2017 92 points

James Suckling
2018 92 points

