Valenciso Cemento Rioja, DOCa Rioja 2021

EVA0322021

2021 Vintage

Compañía Bodeguera de Valenciso

— Rioja, Spain

James Suckling
External 2025

Complex and finely structured 100% Tempranillo Rioja, vinified and matured entirely in concrete - classic Valenciso!

Production

Made with grapes from Vineyards which range from 45 til 55 years old. The Tempranillo grapes are hand-harvested from sustainable, organically-cultivated vineyards in October. They are fermented with wild yeasts in temperature-controlled concrete tanks (of which a main component is cement). The wine also undergoes spontaneous malolactic fermentation - it naturally throws a sediment and is unfiltered. It is then aged in concrete for 2 and a half years.

Tasting note

Aromas of dark bramble fruits. The palate is complex with wild blackberry and plum characters, hints of black pepper, elegant and rounded with fine tannins. The finish is long with balanced acidity.

Food Match

Roast pork or lamb cutlets, or pair with a vegetable tagine.

ABV:
14.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Category:
Natural/Sustainable

Appellation:
DOCa Rioja

Winemaker:
Luis Valentin & Carmen Enciso

Grape Varieties:
Tempranillo 100%

Suitable for:
Vegan

Bottle Barcode:
8437007845556