



BODEGAS Y VIÑEDOS

Casa del Valle

FINCA VALDELAGUA

DO Vinos de la Tierra de Castilla

*An elegant wine with a long evolution
curve. A wine which does credit to its roots*

COMPOSICIÓN VARIETAL

40% Cabemet Sauvignon, 40% Shiraz and
20% Merlot

VINIFICATION

Selection of the best clusters of grapes from
our estate vineyards, harvested during the
coolest part of the day.
Fermentation at a controlled temperature of
25-28°C, maceration for 16 days and cask
aged in new oak for 12 months..

TASTING NOTES

Bright, clear deep black-cher,y colour with
golden hues from its time in the cask.

It has a highly complex nose with aromas of
mint, roses and ripe fruit and a finish which is
enveloped in smoky, spicy nuances.

On the palate it is elegant, full- bodied and
shows lots of flavour, leaving a pleasant, fresh
sensation as it passes.

It is a long wine which bodes well for a good
future evolution in the bottle.



Avenida Mendavia, 30 · 26009 Logroño · La Rioja (España) · T.: (+34) 941 235 299 · info@bodegasolarra.es

www.grupobodegasolarra.com