



COMPANIA BODEGUERA DE VALENCISO



In 1998 winemakers Luis Valentin and Carmen Encisco joined forces to open their own winery under the name Valenciso. After having had a brilliant 25 year career at Bodegas Palacio in Laguardia, working with renowned winemaker Jean Gervais, they were excited to branch out on their own.

Beginning with only the two of them, and a mere 100 Oak barrels in a rented space; they acquired just enough grapes to produce 24000 bottles of their first Reserva. Since those beginning days the company has grown to 6 full time employees and the capacity to produce 159 000 bottles. The goal, however, remains the same - to continue crafting exquisite wines.

Valenciso controlled vines are almost 100% Tempranillo and average 27 years of age. Some are head-pruned while others are trellised, and all are hand-harvested. Valenciso grapes come from the regions of Briones, Ollauri, Rodezno, Haro and Villalbo (all of them in Rioja Alta). They are divided into 11 plots and ruled by a strict work protocol that follows the French guidelines for viticulture raisonnee, with yield limits of 5000kg/Ha.

Valenciso Reserva is the only red produced yearly. The concept corresponds to what the wine confirms in the glass. In the words of Luis Valentin: *"We are not classicists, we prize fruit above oak, and we use French, not American oak barrels. We are not radically modern either, we are not after deeply coloured or extracted wines that shine not out of weight but perfume. Many call this a 'feminine' wine. Whatever!"*



TASTING NOTES:

Valenciso Reserva 2006 has a classic, very pure bouquet of warm leather, dried herbs and dark berry fruit, and it offers scents of melted tar with continued aeration.

The palate is very harmonious with succulent red cherries, mulberry and dried fig, with subtle white pepper notes sprinkled over the finish. This constitutes a worthy follow-up to the superb 2005 and will have the same propensity to age. Robert Parker 93 Points.

