



DAVID MORENO

VALLE • VINO • FAMILIA

VADO DE LA REINA 2019

D.O.C.A. RIOJA



VARIETY: Garnacha

AGING: New French oak bocoyes

VINEYARDS: Alto Najerilla. Single Vineyard (Viñedo Singular).

Vado de la Reina combines character, care, and respect for the Land where it was born. These qualities, along with the winery's expertise, define its unique identity. A wine that pays a special tribute to the women of the Moreno family.

VINEYARDS, CLIMATE AND SOIL

The unique location of the vineyards, their age, limited yields, vigor, and the development of the Garnachas in the heart of Rioja Alta, make Vado de la Reina a wine where the characteristics of the Variety and the Terroir take precedence above all else. The vineyard is recognized under the new Rioja classification, 'Viñedo Singular' (Single Vineyard). The Atlantic-influenced climate, with cold winters, warm summers, and long, mild autumns, ensures a perfect slow ripening to achieve the grape qualities we seek, bestowing balance and elegance upon this wine. The soils, mostly clay-limestone and ferrous-clay, have a balanced composition—slightly alkaline, rich in organic matter, and with moderate water availability during the summer.

TECHNICAL SPECIFICATIONS

The grapes were manually harvested in mid-October following exhaustive ripening monitoring. They were 100% destemmed and fermented at controlled temperatures for 12 days in small wooden and stainless steel vessels to extract the full potential of both the variety and the terroir.

OAK AGING

24 months in new and one-year-old French oak bocoyes, followed by a 30-month bottle-aging period prior to release.

TASTING NOTES

The hue of this wine, a brilliant violet of medium intensity, showcases the typicality of high-altitude Garnachas.

On the nose, it stands out for its aromatic intensity. Currants, strawberries, and wild raspberries are in perfect balance with the aromas from the French oak, which respects the variety by subtly enveloping it with soft roasted notes.

On the palate, it presents an enormous fruit explosion; it is an unctuous and dense wine, very elegant throughout, with a magnificent finish.

Serve at 14-16°C. Alcohol: 15% vol. Contains sulfites.



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