



VALKYRIE

SELECTIONS



BODEGAS LA HORRA

CORIMBO 2014

LA HORRA || Bodegas La Horra is a venture from the iconic Rioja producer, Bodegas Roda. They spent four years in research and investigation to find the land best adapted to Tempranillo, the variety which is known in depth by the research and technical team at Roda. They found the most suitable region was Ribera del Duero and specifically within this DO, the area of La Horra. They partnered with the Balbas family, who own some of the most coveted vineyard sites in the village with old bush vines of Tinta del País.

RIBERA DEL DUERO || The cultivation of Tinta del País (Tempranillo) and winemaking tradition in Ribera del Duero was established by medieval monasteries and granted DO status in 1982. The DO vineyards lie on either side of a 110-km stretch of the river on limestone and chalk soils. The riverbanks and low-lying land with water lying close to the surface are called campiña (countryside) and terrazas (terraces); the shallow slopes above them, which are among the best for vines, are called laderas (sides), and steeper slopes called cuestras (slopes).

CORIMBO 2014

BLEND | 100% Tinta del País (Tempranillo)

VINEYARDS | Vines are an average age of 25 years in La Horra and Roa on limestone/chalk soils.

WINEMAKING | Fermentation in a combination of large wood and stainless steel vats followed by 14 months aging in barrel - 80% French oak and 20% American oak.

ALCOHOL | 14.5%

BAR CODE | 8436538810798

PRESS | 92 WA

“I tasted two vintages of Corimbo, the fresher of which is the 2013. It shows fine gunpowder-like reduction, with a core of flowers and wild berries, fine and elegant. Truly outstanding. Bravo! Comparing vintages is a great way to taste, but one tends to win while the other one fares worse, and that was the case with the very good 2014 Corimbo. On its own, it would have impressed me with its power and elegance, but it couldn't reach the finesse and freshness of the 2013. For those that prefer more powerful wines, this 2014 would come highly recommended.” - Luis Gutierrez

