



VALKYRIE

SELECTIONS



BODEGAS LA HORRA

CORIMBO 2016

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 2016 ||

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 | 93 WA

“Produced with Tempranillo grapes from their 25- to 30-year-old vines, the 2016 Corimbo, feels super harmonious and elegant, with subtle aromas and integrated oak. It’s sleek and polished, with a soft texture and round tannins. It’s subtle, serious and elegant.” - Luis Gutierrez

