



# VALKYRIE

SELECTIONS



## BODEGAS LA HORRA

### CORIMBO I 2018

**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 cuestas (slopes).

#### CORIMBO I 2018 ||

**BLEND** | 100% Tinta del País (Tempranillo)

**VINEYARDS** | Vines are an average age of 50 years in La Horra and Roa on limestone/chalk soils.

**WINEMAKING** | Fermentation in a combination of large wood and stainless steel vats followed by 16 months aging in barrel - 80% French oak and 20% American oak.

**TASTING NOTES** | 14.5%

**PRESS** | 94+ WA

“The 2018 Corimbo I is showing great and shows the freshness of the vintage. It has a mixture of red and black fruit, notes of flowers and wild herbs with spiciness from the aging in barrel, notes of cedar wood and pencil lead, quite classical and harmonious, with elegance. It was bottled in August after spending 16 months in French and American oak barrels.” - Luis Gutierrez

