



**V**  
**VALKYRIE**  
SELECTIONS

REVIEWS  
WINE ADVOCATE  
JANUARY 2019

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## CUEVAS DE AROM

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### Tuca Negra 2016 || 94 points

“The new top-of-the-range 2016 Tuca Negra Garnacha comes from a 60-year-old vineyard at 650 to 700 meters in altitude. It fermented with 30% full clusters, indigenous yeasts and was foot trodden. It matured in two 500-liter oak barrels for 12 months. It comes from a zone called Peñas Negras, a north facing slope, rich in limestone, with very white soils. It has a round palate with fleshy tannins and feels nicely balanced, even if the alcohol is on the higher side. Those white soils seem to impart a special elegance and freshness in the wines. The oak is nicely integrated and seems to have the balance and components for positive developments in the bottle. It has a saline twist in the finish that makes it very tasty.”



### Os Cantals 2015 || 92 points

“The 2015 Os Cantals is cropped from older Garnacha vines, all head-pruned and dry-farmed and planted on stony, deep, limestone and clay soils. After 48 hours in a cold room, the grapes are destemmed and fermented in 600-liter oak foudres with indigenous yeasts. Then the wine is transferred to new barriques for malolactic and an élevage that lasts 10-12 months. This is a wine designed for the long haul, selected from their two best vineyards in the village of Ainzón, with quite an imprint from the élevage right now, and will need more time in bottle. But at this point in time you need to guide yourself by the palate, where the tannins are very fine and there is good balance and freshness. This is a wine from Borja, where power is a given and the challenge is to find finesse and balance.”



### As Ladieras 2015 || 91 points

“The 2015 As Ladieras is pure Garnacha from dry-farmed 50- to 60-year-old vines on deep limestone and clay soils from different vineyards in the village of Ainzón in Campo de Borja. The grapes were hand-harvested and cooled down for 48 hours, destemmed and fermented in open-top 4,000-liter vats with indigenous yeasts. The wine was transferred to oak barrels for malolactic and 10-12 months aging. This is quite fresh and accessible, with nicely integrated oak, drinkable now. It has a mixture of red and black fruit, with lactic hints and a spicy touch. The palate, as it happens with all the wines here, feels fresher and better balanced than what the nose might point to, but as the nose will change more with time in bottle, the sensation in the palate is more important. This has to be one of the most elegant wines I’ve tasted from Campo de Borja.