

la gargantilla

by Valdemar

GRAN AÑADA 2020

SPARKLING DOCA RIOJA – BRUT NATURE
LIMITED EDITION OF 1,979 BOTTLES

VIÑEDO

La Gargantilla, a plot planted in the early 80s, is the most emblematic Garnacha vineyard of the Valdemar family. This historic plot, located in the heart of the Ocón Valley, spans **6.7 hectares** and is situated at **680 meters above sea level** in the upper zone of Eastern Rioja, a privileged enclave providing ideal conditions for cultivating Grenache.

The soils of **La Gargantilla** are complex and varied, comprising **stony, sandy, and iron-rich clay** components that not only contribute minerality and structure to the wines but also ensure optimal drainage for the vines. The vines, over 45 years old, were planted by the third generation of the family and benefit from a unique microclimate. The **constant breezes during summer** and the significant temperature variations between day and night favour a **slow and balanced maturation** of the grapes, preserving their freshness and complexity.

This natural environment is complemented by a tailor-made biodiversity project designed to **enhance the ecological balance** of the vineyard. Biodiversity not only improves the health of the soil and vines but also allows for sustainable management and an extremely rigorous **manual selection**, ensuring that only the best clusters are chosen to produce this limited edition sparkling wine.



6/8°C



100% Garnacha



Vol. 12%



The winemaking process begins with a selected **manual harvest** in small boxes. The grapes spend 24 hours in a **cold room** followed by a **second manual selection on a sorting table**, ensuring maximum quality. The **base wine** is aged on its **fine lees**, partly in **stainless steel tanks** and partly in **new 225-liter French oak barrels** for **8 months**, adding complexity. Subsequently, the sparkling wine rests in the bottle with an **aging on lees for 36 months**, which provides it with finesse, creaminess, and a great aromatic richness, before its disgorgement.



Of a pale pink colour with bright, delicate coral reflections, it presents a fine bubble that rises in constant threads in the glass, forming an elegant crown. On the nose, it stands out for its fine and complex aroma, with initial notes of red forest fruits, spices, and delicate floral nuances. As it opens, elegant hints of its long aging on lees emerge, with touches of bakery, brioche, and subtle toast. On the palate, it has a smooth entry, with a creamy bubble texture that envelops the palate. The flavours of red fruits and the floral character of our Garnachas are appreciated, accompanied by the delicate nuances of aging. It is a balanced and tasty wine, with a tension that provides freshness throughout its course, leaving a persistent and refined aftertaste.



This wine is perfect to accompany white fish, shellfish, and light dishes such as gourmet salads or tuna tartare. Its elegance also makes it ideal with fish stews, white meats, and mild cheeses. For a sweet touch, it pairs perfectly with red fruit desserts or light cakes.