



LALOMBA FINCA VALHONTA 2020

*A fine and balanced charm from
the most Atlantic corner of Rioja.*

D.O.Ca.

Rioja.

VARIETY

100% tempranillo.

TERROIR

At the most extreme edge of Rioja Alta, Finca Valhonta receives protection from the pine forest that covers the slope of the Obarenes Mountains. Here, we are at the limits of vine cultivation, both in terms of altitude and the climatic conditions, which are markedly influenced by continental and Atlantic elements. The Tempranillo vines are planted in limestone soil, using an elevated goblet training system.

2020 VINTAGE

Our most Atlantic vineyard woke up from winter slumber on april 9th. 2020 has been one of the few years where Valhonta did not suffer from spring frost, however, just before flowering there was a hail storm. The cycle went on without any incidences, a very good handling of the foliage, and a dry summer, fostered good sanitary conditions prior to the harvest. Overall, it was a cool year, with a normal pluviometry (524mm) and mild temperatures, as shown by the Winkler Index register of 1428,18°C/day.



Grand GOLD	93	95	94	95	98
Bacchus	James Suckling	Decanter Report	Vinous	Peñin	Gourmets
91	92	GOLD	100	95	
Decanter	Tim Atkin	Sommelier Awards	Proensa	Club Oenologique	

Finca Valhonta

WINEMAKING

Traditional hand harvesting is carried out into 250 kg crates that were refrigerated during one night at 6°C. Alcoholic fermentation started by indigenous yeasts from Finca Valhonta in concrete tanks. Malolactic fermentation took place in 500 litre one-use oak barrels. The wine is aged for 14 months in these barrels before being refined in concrete for an additional 18 months.

Technical data

Vineyard: Finca Valhonta, Villalba de Rioja. Rioja Alta. Southern slope of the Sierra de Cantabria.
Area: 2.8 ha. Climate: mild Atlantic. Limit of cultivation area.
Training system: goblet. Orientation: north-south.
Planting density: 2.40 x 1.08 m Altitude: 650 m. Planting year: 2000.

CONTAINS SULPHITES

