

## SATINELA

2021

D.O.Ca. RIOJA

*Semi dulce*



**GRAPE VARIETIES**  
95% Viura y 5% Malvasía

**WINEMAKERS, TRADITIONAL RANGE WINES**  
Fernando Costa, Emilio González &  
Manuel Iribarnegaray

### VINEYARDS & YIELDS

Selection of parcels from older vineyards of +30 years, located in Rioja Alta. Low yields of 45HL/HA on average.

### SOIL

Mainly clay and limestone.

### PREDOMINANT CLIMATE

Mild Atlantic climate with marked seasons.

### HARVESTING

The grapes are late-harvested by hand, parcel by parcel, in October.

### VINIFICATION

Skin-contact maceration for a few hours at low temperatures (10°C) in stainless steel tanks. Followed by a slow alcoholic fermentation during 10 days at controlled temperatures of 14-16°C. The alcoholic fermentation is interrupted using cold treatment (0-2°C during one week) thereby eliminating the yeast before the alcoholic fermentation process is finalised. This enables us to obtain in the most natural way a medium-sweet wine with residual sugar of 32 gr/l. At the same time, the cold treatment stabilises the wine and prevents malolactic fermentation from taking place. The results in greater vivacity that helps to balance the sensation of sweetness in this unique wine.

### TOTAL TIME IN BARREL

This wine is not aged in barrel.

### AGEING IN BOTTLE

This wine does not require any ageing in bottle and should, in fact, be consumed the younger the better so as to enjoy its freshness and vivacity. However, it can be kept for up to three years in bottle due to the structure derived from its semi-sweet style.

### TASTING NOTES

Bright tones are reflected in a beautiful clear layer with golden highlights. A bouquet of exotic fruit aromas, white flowers on a peachy background. The palate has a pleasant sweetness that subtly softens the vivacity and lively sensation of freshness. Rich and balanced taste, lengthy and persistent without being goeey. A wine to enjoy. Serve at 6°-8°C

Alcoholic content: 11,5% Vol.

### RELEASE DATE

January 2022