



YOUNG WHITE

2019

D.O.Ca. RIOJA



VINEYARDS- YIELDS

Selection of plots over 30 years old from Rioja Alta.

SOILS

Mainly clay-like and calcareous, with limestone streaks.

DOMINANT CLIMATE

Atlantic, mild, with different seasons.

HARVEST

Manual harvesting at the end of September and beginning of October from those plots closest to the Bodega. Totally healthy grapes are harvested first thing in the morning then a short time span elapses before they are delivered to the Bodega in small tractors therefore enhancing the freshness of the fruit.

FERMENTATION

Short maceration with the skins of between 2 to 4 hours. Delicate pressing. Alcoholic fermentation at a low temperature in a stainless-steel tank. The wine is then racked for a month to age on its lees bringing out its delicate volume. A cold treatment is then carried out preventing malolactic fermentation, assuring all the freshness and fruity aromas of the new vintage are obtained.

Bottled between the months of December and February following the harvest.

AGEING IN BARREL

This wine does not go into barrel.

AGEING IN BOTTLE

No additional ageing in the bottle is required as it is commercialised as young as possible so as to enjoy the great freshness and liveliness offered in the first two years.

TASTING NOTES

Fresh and fruity Viura. Complex aroma with suggestive notes of melon and a discreet floral background. Lively and genuine, in mouth it flows with elegance and smoothness. Long and pleasant finish, a taste to relish.

Serve at 6-8°C.

Alcohol content: 12.5% vol.

MARKET LAUNCH

January 2019

VARIETIES

Viura

WINE OENOLOGISTS

Fernando Costa, Emilio González & Manuel Iribarnegaray

