

SATINELA SEMI-SWEET

GRAPE VARIETIES

95% Viura and 5% Malvasía.



2023

D.O.Ca. Rioja



OENOLOGISTS

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PREVAILING CLIMATE

Atlantic, temperate, with distinct
seasons.

VINIFICATION

Pellicular maceration for a few
hours at low temperature in
stainless steel tanks.
Subsequently, a slow alcoholic
fermentation is started at a
controlled temperature of 14° to
16°C. The alcoholic fermentation is
voluntarily interrupted with a cold
treatment (from 0° to 2°C for a
week) in order to eliminate the
fermenting yeasts before the
alcoholic fermentation has been
completed. In this way, we obtain a
wine classified as semi-sweet in the
most natural way. The cold
treatment also stabilises the wine
and prevents malolactic
fermentation. In this way we also
obtain a greater vivacity that helps
to reduce the sensation of
sweetness of this singular wine.

HARVESTING

Plot by plot, by hand.



SOILS

Mostly clayey-calcareous.

TOTAL TIME IN BARREL

It is not aged in oak barrels.

AGEING IN BOTTLE

It does not require any additional
refining in the bottle, but is
marketed and recommended to be
tasted the younger the better to
enjoy its greater freshness and
liveliness. However, it can perfectly
withstand up to three years in
bottle thanks to the structure that
gives it its semi-sweet character.

VINEYARDS & YIELDS

Selection of plots of old vines over
30 years old from Rioja Alta. Very
low yields.

LAUNCH MARKET

November 2023.

TASTING NOTES



A pale straw colour, with a golden, shiny rim. It shows
an intense and suggestive nose, where in addition to
stone fruit (white peach), citrus notes and a hint of
green apple, the white flower that characterises it
stands out.

Its characteristic sweetness is perfectly integrated with
an acidity that brings freshness and vivacity.

A wine that is easy to enjoy and perfect for a multitude
of moments and events.

Serve at: 6-8° C.

Alcohol content: 11,5 vol %.

Wine suitable for vegans.

