

# SATINELA SEMI-SWEET



95% Viura and 5% Malvasía.



2023

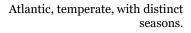
D.O.Ca. Rioja



# **OENOLOGISTS**

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#### PREVAILING CLIMATE





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.

