

*Satinela Semidulce*A SEMI-SWEET WHITE WINE TO ENJOY AS YOU
LIKE

2025

D.O.C.A.
RIOJA

GRAPE VARIETIES

Viura & Malvasía.

PREVAILING CLIMATE

Atlantic, temperate, with distinct seasons.

SOILS

Mostly clayey-calcareous.

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.



WINEMAKERS

Fernando Costa, Emilio González
& Manuel Iribarnegaray.

HARVEST

Plot by plot, by hand.

VINEYARDS & YIELDS

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

TOTAL TIME IN BARREL

No barrel ageing.

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.

Tasting notes

Straw-yellow color with bright pale gold highlights.

Complex and intense on the nose. In addition to the white flower aromas and the citrus notes that usually characterize it, an interesting tropical background (banana, pineapple, ...) appears, adding nuance and complexity to the wine.

On the palate, the acidity balances the heaviness of the natural sweetness of the partially fermented must. In this way, the sweet sensations do not become cloying, maintaining a very appealing freshness typical of a young wine. In the finish, that tropical fruit reappears, preserving the balance in the tasting and leaving a long and pleasant aftertaste.

A versatile wine that is easy to enjoy and suitable for all types of consumers and occasions.

Serve at: 6-8° C.
Alcohol content: 11% Vol.

Wine suitable for
vegans

