



BLANCO

2017 (2nd YEAR)

VINEYARDS: Only native varieties: 75% Viura and 25% Tempranillo blanco. All the grapes come from the same plot, located in a high altitude area of Haro. Stony alluvial soil with a mantle of pebbles at the surface and a deep limestone layer (basic) on a slight slope. Low yield per vine and minimum tillage to avoid deconstructing the soil. Excellent vegetative balance and bunches receive adequate exposure to sunlight.

HARVEST: The grapes were handpicked in 200 kg crates and hand sorted at the winery.

WINEMAKING: Light pressing and about 50% of stems in the pressing. All alcoholic fermentation in stainless steel at a constant temperature of 16°C. Then, a part of the volume of wine spends five months in French oak (not roasted, steam vended) with its lees, and half of the volume is also aged with its lees in a concrete tank.

CLIMATIC YEAR: The 2017 vintage will go down in history as "the year of the frost". Then, on April 28th, the eve of San Prudencio, temperatures dropped below zero in the majority of our vineyards. This event played a definitive role in our approach to the vineyard throughout the vegetative cycle. Due to low-yield production and the summer drought, all work in the vineyard focused on avoiding the loss of freshness in the different varieties. This was earliest vintage in Rioja's recorded history, and the final result has been exceptional: very fragrant and balanced wines, thanks to the fresh nature of our vineyards' locations, among other factors.

ANALITICAL PARAMETERS: Alcohol: 13.10%
Ph: 3.45
Residual Sugar: 1.3 g/l.

No. OF BOTTLES: 30,000

