



White varieties speak, in an honest reflection of the different environments that coexist in our large estate. They all add up to an idea of timeless and pleasant harmony.

3,333 bottles of 0.75 l were bottled.

2020 VINTAGE. The repeated spring rains, combined with warm temperatures, increased the risk of mildew appearing, a fungal disease associated with excess humidity. The intense work in the vineyard, accompanied by an extremely hot and dry summer, made it possible to reach the harvest with the grapes in good health. Finally, the harvest developed quickly and was only complicated by the adoption of anti-covid measures in the year of the pandemic. Harvest was in the boxes on September 15.

QUALIFICATIONS OF THE VINTAGE.

- DOCa Rioja: Very Good.
- Álava Viticulture and Oenology Service: Very Good.

VARIETIES. 94.5% Viura, 5% White Grenache, 0.5% White Tempranillo.

WINEMAKING. After the entry of the grapes in small boxes, destemming and pressing seek to preserve the aromatic delicacy. The must ferments in small new stainless steel tanks and is then aged for 6 months in French oak barrels. (225 and 500 liters), in contact

with the lees and with weekly batonnage. Bottled on April 26, 2022.

TASTING NOTES. Pale gold colour. Fine, floral and citrus nose; complex and suggestive aromatic sensations. Very fresh palate, with a vertical structure that predicts a long life. Sensations of liveliness and elegance. Fruity and juicy notes, with mineral tones. Persistence, expressiveness, pleasure and truth.

ALCOHOL. 13,25% Vol.



A genuine and very harmonious varietal composition results in a wine that anticipates the estate's full potential for elegance and finesse.

ACCOLADES

TIM ATKIN MW
RIOJA REPORT 2022



WINE ENTHUSIAST

