



BLANCO 2015

VINEYARDS & SOIL: 85% Viura and 15% 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: Grapes were handpicked in 200 kg crates and hand sorted at the winery.

WINEMAKING: Light pressing, without needing to work in an inert atmosphere, some work in the open, and about 50% of stems in the pressing. The objective being a more Burgundian style that highlights the qualities of the land, over the varietal expression. All alcoholic fermentation in stainless steel at a constant temperature of 16° C. Then, half of the volume spends five months in French oak (not roasted, steam bending) with its lees, and half of the volume is also aged with its lees in a concrete tank.

TASTING NOTES: New gold color, very attractive, clean and bright. Intense but delicate nose, white flowers and fresh fruit, especially white fruit. Certain herbaceous character, like freshly cut grass. More pure notes coming from the soil -chalk and wet limestone- can also be appreciated. The onset on the mouth is wide, with a noticeable ageing on lees. Anything but heavy, a citrus acidity appears soon that makes it agile and appealing.

ANALITICAL PARAMETERS: Alcohol: 13.10%
Ph: 3.35
Residual Sugar: 1.3 g/l.

No. OF BOTTLES: 35,000

