



BLANCO 2016 (2nd YEAR)

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.

CLIMATIC YEAR: A cold and rainy winter with exceptionally high levels of precipitation. The rest of the year was warmer and dryer than usual; many of Rioja's vineyards suffered from hydric stress. Harvest began with white Tempranillo on September 23rd. A dry summer translated to a lack of fungal diseases which fostered rich aromatic definition in white wines, as well as the perfect degree of ripeness.

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

No. OF BOTTLES: 35,000

