



Martínez ALESANCO

BODEGAS Y VIÑEDOS

BADARÁN - LA RIOJA

ALCOHOL: 13 %

VARIETIES: Viura 25%, Tempranillo Blanco 25%, Sauvignon Blanc 25%, and Malvasía de Rioja 25%.

VINEYARD DATA

Viura from the most distinctive plots of the Upper Najerilla planted between 1930-1984, goblet training in different soils, exposures, and altitudes of 620-650 m.

Aladrero plot, planted in 2011 to Tempranillo Blanco, double cordon training in ferrous-clay and alluvial soils at an altitude of 650 m.

Las Llanas plot, planted in 2014 to Malvasía, double cordon training in clay soil at 750 m in altitude.

El Regadío plot, planted in 2014 to Sauvignon Blanc, double cordon training in calcareous clay and alluvial soils at an altitude of 623 m.

WINEMAKING

Did you know that our grandparents always planted red and white varieties in the same vineyard? They chose the sunniest and least vigorous part of the vineyards so that the Viura grape clusters would be smaller and more golden. The harvest of the earliest varieties (Sauvignon Blanc and Tempranillo Blanco) begins during the third week of September. The first week of October, we pick our old-vine Viura and, finally, the Malvasía.

TASTING NOTES

APPEARANCE: Pale yellow with clear, grayish-green reflections and very slow tears.

NOSE: Medium-high intensity, fruity, and clean aroma. Medium-high intensity, fruit-forward, clean, typical varietal characteristics of citrus and tropical fruit hints along with notes of white flowers.

PALATE: Refreshing, lively entry, with intense fruit; balanced, with a long and elegant finish.

DRINKING TEMPERATURE: 6-8°C

MARTINEZ ALESANCO BLANCO

