

# Valle Mayor Blanco Rioja

2017



## Tasting notes

Dry white wine with an extraordinary wealth of nuances. The ripe fruit aromas mingle with notes of candied pear, caramel and toasty cinnamon from the wood, producing an overwhelming nose. Powerful yet clean in the mouth, with a good attack. Persistent aftertaste reminding white fruits.

## Origin

This wine is a rarity. The grapes come from Viura vines that are more than 60 years old, planted in the little plot of Valdemudo, on the Pagos del Camino de Logroño dryland, which are harvested when they achieve optimum ripeness

## Vinification

*100% Viura from the single state of Valdemudo.*

We only make this wine in the best vintages. To produce this wine we force the structural parameters in order to get its utmost expression.

The grapes were picked from the wonderful estate of Valdemudo during the day we considered they were in their best ripening moment (September the 30th). We subjected the grapes to a soft press. The juice was fermented in a consignment of French new barrels with LSA added during 21 days between 18 and 20 °C.

We kept the wine with its own lees in the same barrels for 6 months making three batonage a week. Then we extracted the wine, clarified it with peas protein and bentonite. Finally we bottled the wine on May 2018.

## Paring

Birds meat, foie, blue fish and some fish delicatessen like salted anchovies and caviar.

Temperature better served at: 8-10 °C.

ALC. by VOL.: 13% Vol.

