

BODEGAS



Y VIÑEDOS



Sodupe

VIURA

RIOJA

DENOMINACIÓN DE ORIGEN CALIFICADA

DATA SHEET

Wine: **White**

Category: **Young**

Varieties: **Viura**

Average age of the vines: **50 Years**

Brand: **Sodupe**

ORIGIN OF THE GRAPE

Vineyard	City	Year of planting
Poblazo	San Asensio	1965
Carrizo	San Asensio	1965
Las Huérfanas	San Asensio	1976

Date of Harvest: **First two weeks of October.**

Production: **Cold pre-ferment maceration (cold soak) and subsequent pressing of the grape.**

Alcoholic Fermentation: **Spontaneous, with wild yeast, at a controlled temperature of 16 °C for a duration of 20 days.**

Malolactic Fermentation: **Does not take place.**



VINEYARDS

EL POBLAZO: Planted in 1965, with a layout of 2.20 m by 1.10 m in a clay-lime *terroir* and north-facing, this is a vine with deep roots, without trained vegetation. These characteristics give us an unctuous, yet fresh, wine, with a balanced pH. The results are wines that are very balanced on the palate, and hardly require any intervention in the winery.

EL CARRIZO: Planted in 1965, this vineyard is similar to Poblazo, same orientation, similar *terroir* and same planting layout. Barely 100 metres separates both of these vineyards.

LAS HUÉRFANAS: Situated in San Asensio, this estate is divided into two parts: the left side gives us incredible tempranillo grapes and the right side gives us an admirable viura grape. A typical estate of the Rioja-Alta area planted around the 1960s. Situated on one of the terraces near to the Ebro river, east-facing, the land is notable for its sand in the top area and clay at the bottom. It is characterised for being a poor land, with a high drainage power, making the root absorption a challenge, it creates a high water stress on the vines from September, giving us a very balanced grape, with numerous aromas and flavours.

TASTING SHEET

By tilting the glass approximately 60 degrees and on a white background, in the heart of the glass, we can observe straw yellow tones with richer lemon yellow hues. In the middle area we can find hints of yellow blended with exquisite clarity and brightness. Once we reach the meniscus, we can see it is a well-preserved young wine, retaining the same clarity with small hints of green.

By holding the glass still, and thanks to the power and aromatic cleanliness of this wine, we can get an idea of the complexity and breadth of aromas it possesses. By swirling the glass, we get aromas of a mixture of fleshy fruits of the forest, and peach or banana.

On the palate it is a balanced wine, with an exceptional mid-palate and long finish. The evolution on the palate leaves us with fruity sensations such as peach, banana or apricot, and cool sensations with a retronasal hint of citrus.

In terms of the touch sensations on the palate, it is a persistent and pleasant wine.