



NIVARIUS FINCA LA NEVERA 2018 *"Identity and origin"*

VINEYARD ZONE:

Single plot, Finca La Nevera 4.3 Hectares, in the upper part of the Valle del Iregua.

VINEYARD ALTITUDE:

Between 680 and 750 metres above sea level.

SOILS:

Sandy of degradative origin from sandy-siliceous colluvium rocks, which occupies the first horizon, then siliceous sands are mixed with a light layer of clay 5-10 cm thick which retains water. This mixture brings freshness, silkiness and longevity to the wine.

VINTAGE CHARACTERISTICS:

Very fresh vintage, budbreak within the usual parameters, the first part of the summer with multiple rains until mid-July, followed by temperatures somewhat lower than usual due to the rains. In the second part of the summer, it was quite hot during the month of August, which resulted in exceptional health. During the ripening period, the weather was favourable, with contrasting day-night temperatures and some light rainfall during the harvest at the beginning of September, making this one of the freshest vintages in recent years.

ELABORATION:

Harvest at optimum phenolic ripeness, light pressing without destemming, in the absence of oxygen, fermentation in stainless steel tanks at controlled temperatures with native yeasts, subsequent ageing on fine lees.

WINE CHARACTERISTICS:

Straw yellow in colour, good intensity on the nose, pome fruits, pear and quince, persimmon, wild herbs, and a slight hint of salt. On the palate, it is fresh and vertical with a spectacular tension and ample glycerine sensations throughout. A long finish with ripe stone fruits in retronasal, combined with aromatic herbs and light notes of beeswax.

Denomination of origin:
DOC Rioja

VARIETIES:

100% Maturana blanca.

AGEING:



The wine is aged for a minimum of 36 months in stainless steel tanks where it is regularly riddled to give the wine a fuller mouthfeel, to protect it from oxidation and to keep sulphite levels low.

ANALÍTICA:

ALCOHOL: 13.5 % VOL.

TOTAL ACIDITY: 6.5g/l in tartaric acidity.

pH 3.11

	2018 93 points
	2018 95 points
	2018 91 points