



# **NIVARIUS VALDESABRIL 2020**

# "Great Rioja vineyard"

### VINEYARD AREA:

The vineyards are located in the Alto Najerilla subzone, in the municipality of Baños de Rio Tobia.

#### VINEYARD ALTITUDE:

Located at 630 meters above sea level and has an area of 0.35Has planted in an old frame with high density.

### SOILS:

Ferrous sand, with carbonate veins that accumulate horizontally in soil strata that come from dissolved limestone rock drags that have settled down to a depth of 1.2 meters; from this point on, the totally degraded sandy rock appears, but without changing nature partially degraded.

### **VINTAGE CHARACTERISTICS:**

A very classic vintage within Rioja, bud break was on the usual dates, the first part of the summer with moderate rains, followed by an absence of rain in the second part, which implied that the vegetative cycle of the plant was very balanced and with great health. During maturation we had favorable weather with contrasting day-night temperatures and some rain that delayed the harvest a bit, which led to a slow and quality ripening.

#### ELABORATION:

Manual harvest in 18 kg boxes, pressing without destemming in the absence of oxygen, fermentation in wooden barrels, with native yeasts and periodic batonnages the first 4 months after fermentation.

#### **WINE CHARACTERISTICS:**

Straw yellow color, with a rim of the same color, good intensity on the nose, pear and quince and balsamic pome fruits accompanied by a touch of herbs and a slight mineral reminiscence. On the palate it is fresh, vertical, with spectacular tension and with wide glyceric sensations in the mouth and with a long finish in retronasal ripe stone fruits appear to us, combined with aromatic herbs and candied fruits, together with memories of phosphorus mine.

# Denomination of origin:

# **DOC** Rioja

## **VARIETIES:**

100% Viura, a selection of old clones from the area.

# **AGEING:**

Aging in French oak barrels for 16 months in the presence of the fermentation lees.

# **ANALYTICS:**

ALCOHOL: 13,5% Vol. TOTAL ACIDITY: 6,22 1 g/l en tartárico. pH: 3,16.

Tim Atkin\*\*

 $95_{\text{points}}^{2020}$ 



 $\overset{2020}{92}_{points}$ 

Peñín

95 points

