

# LA PEQUEÑITA "SINE INTERVENTU" MACERATED WHITE MALVASÍA- 2016 | Rioja D.O.Ca.



**ALONSO & PEDRAJO:** The outcome of a close friendship between two families who came together to make their dream of making their own wine come true. We wanted to live every drop of our project, dealing with and enjoying every step of this journey. We first put things into practice in 2011. After finding the land, October 2013 was the end of our first harvesting season. We've come a short way still, but it has been intense and we are proud of the first results: the respect and minimal intervention in cultivation and wine-making techniques allow us to produce wines that seek to surprise by their character and originality, but without forgetting the origin of their grapes: the westernmost lands of La Rioja, in the foothills of the Obarenes Mountains, in the village of Villalba De Rioja.

**LA PEQUEÑITA:** "La Pequeñita" means "the tiny one". It emphasizes the value of the small things and of the small vineyards dispersed along the La Rioja, where the grapes, due to their limited quantity, are condemned to be mixed for the wine-making process with other batches. Furthermore, small experimental elaborations have looked for an alternative path to the most traditional ones. All of this comes from the devotion for the tiny one, with minimal intervention in its elaboration, aiming for the spirit and uniqueness of something that was born to be great.

**MINIMAL INTERVENTION:** These are wines with maximum manifestation of the grape, yet with minimum possible intervention. The aim is to preserve the fruit's purity, the singularity of the different vineyards separately, the personality of every vintage and finding the best feature that each of them can express.

**VARIETAL:** 95% Rioja Malvasia + 5% others.

**VINEYARDS:** Our own Malvasia Vineyards of more than 80 years from the "Finca la Cala", of clay-calcareous soil at an altitude of 640 meters, in Villalba de Rioja.

**VINE GROWING:** Responsible and reasoned wine-growing of minimal intervention, and meticulous nurturing of the vineyard. Eliminating the use of chemical fertilizers, herbicides or synthetic chemicals.

**HARVESTS:** Manual grape harvest in 12-14 kg cases, on October 2, 2016.

**WINE MAKING:** The grapes, partially crushed, are introduced in an old "tinaja" (clay barrel) of 600 liters without any type of correction. Slow spontaneous fermentation that takes 4 weeks. After completing the alcoholic fermentation it remains in the clay barrel in contact with the skins for 108 days. It is then transferred directly to a single 300 liters oak barrel. Through weekly "bâttonage", the lees are driven to natural decantation. Light filtration previous to the bottling process.

**AGEING:** 100% French oak for 190 days (100% barrels of three years).

**TASTING:** Pale yellow colour. The nose highlights the notes of quince and herbal as fennel and sage giving way to white flowers, melon and notes of pastry. In the mouth it feels refreshing, with a good mouth center that makes the acidity soften, reappear the memories of fruit perceived in the nose. Dense and somewhat tannic as a result of its 3 months of contact with skins, but without losing elegance thanks to its barrel-tuned.

**PAIRING:** Good pairing with seafood; fried squid strips, grilled blue fish or tuna tartar.

**SERVICE:** We recommend opening 30 minutes before consumption. If you decide to decant, oxygenation is not necessary. Recommended temperature of consumption 7- 8 ° C.

**AGING POTENTIAL:** In good condition for more than 5 years.

**PRODUCTION:** 439 bottles of 750 ml.

**PACKAGING:** Burgundy Bottle 750 ml green color. Natural cork of 44 for 25 mm. Wax capsule. 6 units per case craft carton in horizontal.

**BOTTLING:** June, 2017.

**RELEASE DATE:** On November, 2017.

**OTHER INFORMATION:** Suitable for vegans. No addition of sulphur.