

LA PEQUEÑITA

SINE INTERVENTU | MATURANA BLANCA 2017
SKIN CONTACT

ALONSO & PEDRAJO: Bound and friendship of two families is the hallmark of this project, united to make wine since 2011. The privileged area of Montes Obarenes, North West of the Rioja Alta area is the key point chosen to produce authentic and exceptional "terroir" wines.

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.

SINE INTERVENTU: Wines in which we seek the maximum expression of the grape through the minimum possible intervention, with the aim of preserving the fruit and the singularity of the different vineyards separately, and the personality of each year, trying to look its better expression. Wines in which we seek to remove the superficial to stay with the essence.

VITICULTURE: The origin of everything is in the vineyard. Responsible viticulture with precise care at every stage, eliminating the use of chemicals or pesticides.

VARIETALS: 100% Maturana Blanca.

VINEYARDS: Young vineyards of Maturana Blanca from a vineyard located at the foot of the Montes Obarenes, with clay-calcareous soil at an altitude of 550 meters.

HARVEST: Manual, conditioned in 12-14 kg boxes. 5th September.



WINE MAKING: Partially crushed destemmed grapes vinified in a 600 liters old amphora and a oak barrel. No added rectifying items. Spontaneous alcoholic fermentation for a prolonged period of 4 weeks. After fermentation the wine stays in contact with the skins for 110 days. Gentle pressing discarding the skins. Malolactic fermentation and further ageing in a single 600 liters oak barrel with weekly bâtonnage to induce natural self-decantation of the lies. Light filtration prior to bottling. Minimal intervention with no added additives.

AGEING: 100% French oak for 6 months (100% barrels of three years).

TASTING: Slightly cloudy, golden caoba colour. On the nose you can recognize the aromas of the harvest, grape and flowers, continuing with notes of pollen and dry orange peel. Intense, fresh and round mouth, Pastry with citrus and herbal background. Tannins present but gentle that makes it long and deep.

PAIRING: Fish Dishes with Sauce (Sole, Perk) . Pulse Stews, Onion Soup. Soft and semi cured Cheeses. Grilled marinated white Meat

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: 748 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: July, 2018.

RELEASE DATE: On December, 2018.

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