

SUAÑÉ WHITE RESERVA 2015 | 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.

SUAÑÉ: The term Suañé comes from the phonetic transformation of the French word "soigne" which means refined, delicate, careful, care that is how we have intended this wine to be.

VARIETAL: 75% Viura and 25% Sauvignon Blanc.

VINEYARDS: An "assemblage" of two plots in La Rioja. The Viura of more than 70 years comes from the Valdinero vineyard, from clay-calcareous soil at an altitude of 615 meters in Haro. Sauvignon Blanc comes from our young vineyards "Finca La Cala" at an altitude of 595 meters in Villalba de Rioja.

HARVEST: Manual harvest in cases of 12-14 kg, 21 September and 1 October.

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.

WINE MAKING: The gently destemmed bunches were macerated with their skins for 12 days until the alcoholic fermentation that takes place spontaneously. At this point, the soft pressed must of the skins is racked in a vertical press and fermented in 228 litre French oak barrels. After 12 months of aging and stirring its lees weekly until racking. The wine is decanted for 2 months in a tank with its own lees to facilitate spontaneous clarification and light filtration prior to bottling. Minimal intervention wine with a slight addition of sulphur at the end of fermentation and bottling.

AGEING: 100% French oak for 12 months (25% one year, 50% two years, 25% three years). After bottling, it remains 12 months in the bottle until it is marketed.

TASTING: First floral notes continuing with ripe white fruit, apple and pear, and citric nuances, grapefruit skin and herbal memories. Very fresh and vibrant in the mouth with good center. It is expressive, reproducing the sensations in the nose with notes of chamomile and lemon verbena. Structured, persistent, round, with an elegant, silky finish and a long, refreshing finish.

PAIRING: Rice, spicy pasta dishes, smoked fish. It is undoubtedly an ideal wine to accompany all kinds of seafood, mussels, oysters, prawns, shrimp.... A baked or grilled fish, seafood stews and fish will also match perfectly with this wine.

SERVICE: We recommend opening it 30 minutes before consumption. If they choose to be decanted, oxygenation is not necessary. Recommended temperature of consumption 9- 11 ° C.

AGING POTENTIAL: In good condition for more than 10 years.

PRODUCTION: 2.216 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: January, 2017.

RELEASE DATE: On February , 2018.

OTHER INFORMATION: Suitable for vegans.