

TENTENUBLO BLANCO 2018

Vintage: 2018. White wine.

Appellation: DOCa Rioja.

Sub-area: Rioja Alavesa.

Village: Viñaspres (Álava).

Grape varieties: Malvasía Riojana (Alarije) 30%, Jaén Blanca 30% and Viura 40%.

Training system: 100% head/goblet trained.

Climate: The vintage was marked by extreme humidity conditions in spring.

Soils: Calcareous marl soils on eroded slopes. Shallow soils with pockets of low intensity marl near the surface (25-50 cm).

Winegrowing: Own vineyards worked with minimal intervention and sustainable viticulture. Head-trained vines. Minimum tillage. The age of the vines ranges between 65 and 45 years old.

Vineyards: El Pedrón, La Entrada, El chorro and La Quemada.

Harvest: 100% manual in 200 kg boxes. 27th September to 5th October.

Winemaking: Gentle, low-yield pressing with a manual basket press. Fermentation with natural yeasts in Hungarian and French 500-litre oak barrels and in concrete tank. Aged on the lees for five months.

Bottled: May 2019

Number of bottles: 4933 bottles (0,75 l)

