



VETIVER BLANCO 2013

D.O.Ca. Rioja



VARIETIES:

100% Viura

VINEYARD:

Siete Caminos (Altitude: 400 meters)
Soil Type: Loam-Clay Vine

MACERATION:

5 months in American oak barrel +
6 months in bottle prior to release.

Alcohol: 13 % Vol.

HARVEST 2013

The 2013 harvest was unlike any we have seen in many decades. The overall weather was mild, but there was more rain than we have experienced in years, which delayed the ripening process. The vines blossomed in the middle of June, nearly three weeks later than usual. After this unusual spring, we moved into a wet summer and then finished off with optimal conditions for harvest. We began picking the grapes on September 24 and ended on October 28, 2013. Thanks to the great conditions at the time of the harvest, fermentation occurred naturally.

TASTING NOTES:

Intense aromas of ripe fruits, with an emphasis on pear, tropical fruit, and citrus notes tied together with a touch of spice from barrel aging. On the palate, the wine is balanced with bright, well-integrated acidity, notes of citrus, tropical fruits and a slight honeyed quality that results in a complex and refreshing finish. Pairs well with fresh seafood, garden vegetables, and poultry.

