

Ramírez de la Piscina Young White Wine (D.O.Ca. Rioja)



Grape Variety:

85% Viura, 15% Malvasía. Picked by hand.

Vineyards:

Located in Ábalos and San Vicente de la Sonsierra, Rioja Alta. Clay and Limestone soil.

Vinification:

Grapes are carefully sorted on the selection table, and then whole grapes are destemmed and transferred to a tank for 24 hours of skin-contact maceration.

The tank is refrigerated in order to avoid the onset of spontaneous fermentation. Throughout the maceration, the grapes are gently stirred inside the tank using hydraulic paddles, which homogenize the mixture. In this process, phenolic compounds, which give the wine its fruity character on the nose as well as in the mouth, are extracted from the skin.

The macerated grapes are then sent to a pneumatic press where the must is extracted at low pressure. It is left to settle, without being moved, for 24 hours and is then fermented at a controlled temperature of 15°C in order to preserve the variety's aroma characteristics, and to obtain a fresher and fruitier wine.

Fermentation lasts for 12 to 14 days.

Tasting Note:

Pale straw yellow colour. Pungent pear skin and peach pit aromas are lifted by lemon zest and white flowers. Fleshy and dry, with nervy citrus and orchard fruit flavours picking up suggestions of honey and fennel on the back half. Blend's richness and vivacity smoothly and finishes with very good persistence and lingering floral character. Done entirely in stainless steel.

Pairing:

Best served with seafood, fish and appetizers.

Serving Suggestions:

The ideal serving temperature is 6-8°C (43-46°F).