



MATURANA BLANCA 2014



It is also known by the name of Ribadavia.

Its use was approved in the DOCa Rioja in 2007, although it is the oldest varietal on record in the Rioja, the oldest reference to it dating back to 1622.

It is quite a fertile varietal, with small bunches and elliptic berries which are also small in size. It ripens early and stands out for its low pH, high tartaric acid content and is low in potassium. Its drawback is its high susceptibility to botrytis and it therefore demands careful monitoring.

WINEGROWING REGION:

D.O.C. Rioja (Haro)

VARIETALS:

100% Maturana Blanca

WINEGROWING:

It was harvested from the Paceta 14 vineyard, located in the Haro municipality, a vineyard that borders with the Basque Country and Burgos, only 100 meters away.

A 17-year old vineyard, vine stock grafted with ribadabia on 110 R, 2.6*1.2 spacing. This vineyard is located in a privileged enclave sheltered by Las Conchas. North-South facing at an altitude of 448 m. with a prominent Atlantic influence. It is made up of narrow rows that follow the curves of the slope. It covers an area of 0.66 hectares.

In 2014 we had balanced vigour, which yielded small grapes. We carried out early leaf removal before budding and in this way improved the vineyard's balance, without risking the loss of aromas. In winter and spring we worked with spontaneous plant cover. It was harvested by hand in boxes.

WINEMAKING:

Spontaneous fermentation in new barrels of American oak. 3 months on its lees. It was then aged in French oak for 4 months.

ANALYTICAL PROPERTIES:

Alcohol content: 13%

TASTING NOTES:

Brilliance with slight greenish hues.

Prominent citrus notes accompanied by aromas of green apple and toastiness from the oak.

An intense wine, very fresh, well balanced with a long finish. It has good cellaring potential.

