



Conde de los Andes

BLANCO

2017

DOCa Rioja

VINEYARD

Location: vineyard plots at a high altitude, located in the ‘Viñas de Briñas’ area, between the municipalities of Briñas (Rioja Alta) and Labastida (Rioja Alavesa).

Climate: Continental Mediterranean, with a strong Atlantic influence. The 2017 vintage was characterized by the harsh late frost on the night of April 28. We had to work intensively and in the end, thanks to a hot dry summer, we got a healthy and high-quality harvest, rated by the Regulatory Board as ‘Very Good’.

Soils: Clay-limestone soils, with an optimal degree of acidity that enhances the expression of lively aromas.

Variety: 100% Viura. Plants are more than 30 years old.

WINEMAKING

Harvest: By hand and in boxes, at the beginning of October.

Fermentation: 3 months with its lees in new French oak barrels of very fine grain.

Routines: Weekly stirring of the lees to get an optimal fermentation process.

Maturation: Once the fermentation is completed, the wine matures in the same barrels for 6 months. After being bottled, it rests in the bottle for 1 year before its market launching.



TASTING NOTES

Color: Pale yellow, with golden reflections.

Nose: Very complex and harmonious, with notes of citrus fruits and white flowers, fine vanilla and the toasted touches of the maturation in oak.

Palate: Fresh, crispy, structured and with a good balanced acidity.

Aftertaste: Silky and persistent, very juicy.

Alcohol Content: 14.5% Vol.

FOOD HARMONIES

Paella and seafood rice and pasta.
Risotto with soft sauces.

All kind of fish recipes: Smoked, sauced, fried, grilled, sushi.

White meats (e.g. chicken) in light and soft sauces.
Creamy and semicured cheeses.

SERVE AT 9-10 C / 48-50 F