



Conde de los Andes

BLANCO

2016

DOCa Rioja



VINEYARD

Location: vineyards are in the 'Viñas en Briñas' area, between the municipalities of Briñas (Rioja Alta) and Labastida (Rioja Alavesa).

Climate: Mediterranean with quite a strong Atlantic influence. After a dry and hot summer, the long 2016 vintage benefited from a good weather and the harvest achieved a high quality. Rioja's Regulatory Council qualified this year 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, 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 citric fruits and white flowers, fine vanilla and the toasted touches of the maturation in oak.

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

Aftertaste: Silky and persistent, very juicy.

Alcohol Content: 13,5% Vol.

FOOD HARMONIES

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

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

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

SERVE AT 9-10 C / 48-50 F