



## NIVARIUS FINCA LA NEVERA 2017 *"Identity and origin"*

### VINEYARD ZONE:

Single plot, Finca La Nevera 4.3 Hectares, in the upper part of the VALLE DEL IREGUA.

### VINEYARD ALTITUDE:

Between 680 and 750 metres above sea level.

### SOILS:

Sandy of degradative origin from colluvial rocks, which occupies the upper soil layers, then siliceous sands are mixed with silts containing calcium carbonates that have accumulated through washing, and at the bottom a light layer of clay which retains water. This mixture lends the wine freshness, silkiness, and longevity.

### VINTAGE CHARACTERISTICS:

A complicated vintage, budbreak was late and the high areas were spared the generalised frost. The first part of the summer saw little rain, followed by an absence of rain in the second part, which meant the cycle was slightly earlier than usual, with great health. During ripening, the climate was favourable with contrasting day-night temperatures, which produced optimum ripeness while production was slightly lower than average.

### ELABORATION:

Harvest at optimum phenolic ripeness, light pressing without destemming, in the absence of oxygen. Fermentation in French oak barrels at a controlled temperature and subsequent ageing on fine lees.

### WINE CHARACTERISTICS:

Straw yellow colour, good intensity on the nose, pome fruits, pear and quince, wild herbs with a slight reminiscence of minerals. Fresh and vertical on the palate, with a spectacular tension and ample glyceric sensations throughout the palate. Long finish with ripe stone fruits in retronasal, combined with aromatic herbs and light notes of paraffin.

*Denomination of origin:*  
**DOC Rioja**

### VARIETIES:

100% Maturana blanca.

### AGEING:

The wine is aged for a minimum of 36 months in stainless steel tanks where it is regularly riddled to give the wine a fuller mouthfeel, to protect it from oxidation and to keep sulphite levels low.

### ANALÍTICA:

ALCOHOL: 13.5 % VOL.

TOTAL ACIDITY: 6.6g/l in tartaric acidity.

pH 3.09

**Tim Atkin™** 2017  
**96** points

**JAMES  
SUCKLING  
.COM**

**Peñín**

*Robert Parker*  
WINE ADVOCATE

**Decanter**

New wine. Scores still pending.