



NIVARIUS Tempranillo Blanco 2022 *“Purity and honesty”*

VINEYARD ZONE:

Selection of vineyards in the VALLE DEL IREGUA, LADERAS DEL MONCALVILLO and MONTES DE CLAVIJO.

VINEYARD ALTITUDE:

Between 550 and 700 metres above sea level.

SOILS:

Mixture of ferrous clay with calcareous clay and a sandy component of degradation on the surface. The mixture lends agility, depth and great volume on the palate.

VINTAGE CHARACTERISTICS:

Very dry vintage, winter and spring there was hardly any rain, sprouting was within the usual dates, the first part of the summer with cool temperatures and no rain, in the second part and temperatures somewhat higher than usual, which implied that the vegetative cycle of the plant was brought forward by around a week but with enviable health. During ripening we had favorable weather with a day-night temperature contrast that gave us a ripeness with great balance.

WINE CHARACTERISTICS:

Good intensity on the nose, citrus and stone fruit aromas accompanied by a splendid and expressive palate which reveals the unctuousness and volume provided by the clay soils to perfection, together with the freshness provided by the sand as the second most important component.

Denomination of origin:
DOC Rioja

VARIETIES:



100% Tempranillo blanco.

AGEING:

4 months on fermentation lees, regular riddling twice a week.

ANALYTICS:

ALCOHOL: 13.5 % VOL. TOTAL
ACIDITY: 6.6 g/l in tartaric
acidity. pH 3.34.

	2021 91 points
	2021 90 points
	2021 92 points

(2022 vintage scores still pending)