



LÍA RESERVA 2017

“Traditional method”

VINEYARD AREA:

Selection of goblet trained Viura vineyards in the LADERAS DEL Moncalvillo and Sonsierra riojana. White Grenache from Clavijo and in Nalda white Maturana from the Las Arcas estate.

VINEYARD ALTITUDE:

The old Viura vines between 500 and 700 metres in altitude, 650 for the Grenache and 820 metres for the White Maturana.

SOILS:

Mainly ferrous sandy soils on the southern slopes of the Ebro valley in the Moncalvillo and Clavijo area. Calcareous silt on the northern slopes, generally deep soils with a sandy component and colluvial rocks on the surface, with a layer of clay from 3 metres deep, this mixture provides structure, freshness, volume, and length to the wine.

VINTAGE CHARACTERISTICS:

A complicated vintage - budbreak was late and high areas were spared the generalised frost. Little rain in the first part of the summer, followed by a lack of rain in the second part, leading to the cycle being brought forward a little and producing a very healthy vintage. Favourable weather conditions during the ripening process, with contrasting day-night temperatures, resulted in optimal ripeness and a slightly lower than average yield.

ELABORATION:

Harvest at optimum aromatic maturity, light pressing without destemming, in the absence of oxygen, fermentation with native yeasts. Batonnage is carried out twice a week for the first three months and then static ageing on fermentation lees. After a static ageing of 14 months on lees, the wine is bottled for the second fermentation in the bottle.

WINE CHARACTERISTICS:

Straw yellow colour with yellow rim, good intensity on the nose, pome fruits, baked apple, baker's yeast, and toasted bread accompanied by a touch of dried fruits, almonds, and a slight mineral reminiscence. Fresh, vertical, and balanced on the palate, with great mouthfeel and a lingering finish. Aftertaste reminiscent of dried fruits combined with very ripe pome fruits in compote, together with hints of dried fruits.

Denomination of origin:

DOC Rioja

VARIETIES:

60% Viura, 20% White Grenache and 20% White Maturana.

AGEING:

A minimum of 60 months ageing in rhyme with the lees from the second fermentation. Followed by a minimum of 12 months ageing to allow the lees to settle, with occasional stirring.

ANALYTICS:

ALCOHOL: 12,5% Vol.

TOTAL ACIDITY: 6,57 g/l
in tartaric.

pH: 3,11.