



## NIVARIUS Tempranillo Blanco 2023 *“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:

Mainly ferrous clay, with a sandy component of degradation on the surface. The blend provides freshness, creaminess, and ample sensations on the palate.

### VINTAGE CHARACTERISTICS:

Very dry vintage, there was hardly any rain in winter and spring. Budbreak was slightly early, the first part of the summer with warmer than usual temperatures and no rain, the second part with higher than usual temperatures, which meant that the plant's vegetative cycle was brought forward by about a week. During ripening we had slightly rainy weather at the beginning but this, together with a good contrast of day-night temperatures, gave us a fresher, less alcoholic vintage.

### WINE CHARACTERISTICS:

Good intensity on the nose; citrus and stone fruit aromas accompanied by a splendid, expressive mouthfeel which highlights the creaminess and volume provided by the clay soils to perfection, combined with the freshness and suppleness provided by the sand - the second most important component.

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

### VARIETIES:

100% Tempranillo blanco.

### AGEING:

4 months on fermentation lees, periodically stirred every week.

### ANALYTICS:

ALCOHOL: 13.5 %VOL.

TOTAL ACIDITY: 5.9 g/l in tartaric acidity.

pH 3.40.

Waiting for 2023 vintage scores

**JAMES  
SUCKLING  
.COM**

2023  
**90** points