



## NIVARIUS RESERVA 2016

*“Great white wine for ageing”*

### VINEYARD ZONE:

Selection of goblet trained *Viura* vineyards in Sonsierra, laderas del Moncalvillo and Alto Najerilla.

### VINEYARD ALTITUDE:

Average age of 70 years old for the old *Viura* vines between 500 and 700 metres in altitude.

### SOILS:

Mainly silt-calcareous on the northern slope, Sonsierra. Ferrous sand with a little clay in depth on the southern slope of the Ebro valley, Moncalvillo area and further west in Najerilla. Deep soils with a degraded sandy component mixed with layers of gypsum, this mixture gives us structure, freshness, volume and length in wine.

### VINTAGE CHARACTERISTICS:

The 2016 vintage was a very cool one, with a slightly early budbreak. This, together with a summer with regular rainfall, meant that the quantity of grapes was generous, with these grapes being very fresh and fine, yet delicate. During the ripening period, the weather was favourable, with contrasting day-night temperatures: a cool ripening and a slightly higher production than the average of other years.

### ELABORATION:

Harvest at optimum aromatic maturity. Light pressing, in the absence of oxygen. Fermentation with native yeasts in oak barrels. Batonnage is carried out twice a week for the first three months and then static ageing on fermentation lees for 12 months.

### WINE CHARACTERISTICS:

Straw yellow colour, with yellow trim. Good intensity on the nose, ripe pome fruits and spicy notes produced by ageing, accompanied by light notes of yeast and vanilla, with a finish of dried fruits, almond and a hint of mineral. Fresh and well-balanced on the palate, with good body and a long finish. In retronasal, apple and pear pome fruits are combined with the spicy notes of ageing and a dried fruit finish.

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

### VARIETIES:

100% *Viura*.

### AGEING:

A minimum of 12 months of barrel ageing, with the lees from the second fermentation. The barrels are made of French oak, 15% of which are new, the rest being used for between 2 and 8 uses.

### ANALYTICS:

ALCOHOL: 13.5 % VOL.

TOTAL ACIDITY: 5.77 g/l in tartaric acidity.

pH 3.31

New wine.  
Scores still  
pending.