



NIVARIUS Vendimia Tardía

"Grapes with noble rot"

VINEYARD ZONE:

La Granja vineyard, located in Nalda, in the MONCALVILLO area, on the right bank of the Iregua river.

VINEYARD ALTITUDE:

From 570 metres above sea level.

SOILS:

Mainly ferrous clays, with a sandy component resulting from surface degradation. The blend gives us smoothness, depth and a full-bodied mouthfeel.

VINTAGE CHARACTERISTICS:

Fresh vintage. Budding occurred a week early. The first part of the summer saw abundant rainfall, followed by a prolonged dry spell in the second part, which facilitated a very balanced vegetative cycle for the plant. During the ripening period, the weather was favourable with contrasting day and night-time temperatures and early morning mists, resulting in the fungus developing very well.

ELABORATION:

Harvest with a high percentage of grapes with noble rot and overripe grapes which are passed through a selection table where any grapes with noble rot are separated from the rest of the crop. Pressing is carried out without destemming and once we have the must, it is combined with the grapes with noble rot so that they ferment in contact with the rest of the wine. When we reach approximately 12 degrees of alcohol, we cool the must wine which is then decanted to eliminate the lees and the botrytised grapes. Finally, we let the wine decant naturally.

TASTING:

Straw yellow colour with a golden rim. Good intensity on the nose. Notable aromas of candied orange peel accompanied by dried stone fruits and a slight hint of honeycomb and nuts. Unctuous and fresh on the palate, with a beautifully integrated sweetness and a long finish. Faint hints of candied orange peel and dried stone fruit on the retro-nasal aftertaste.

Denomination of Origin:

D.O.Ca. Rioja

VARIETIES:

100% Tempranillo blanco

AGEING:

12 months in previously used 500-litre French oak barrels and then one year in stainless steel.

ANALYTICS:

ALCOHOL CONTENT: 12,5%

RESIDUAL SUGAR: 188 g/l

TOTAL ACIDITY: 7,05 g/l