

SATINELA

GRAPE VARIETIES

95% Viura and 5% Malvasía.



2022

D.O.Ca. Rioja



OENOLOGISTS

Fernando Costa, Emilio González & Manuel Iribarnegaray.

PREVAILING CLIMATE

Atlantic, temperate, with distinct seasons.

VINIFICATION

Pellicular maceration for a few hours at low temperature in stainless steel tanks. Subsequently, a slow alcoholic fermentation is started at a controlled temperature of 14° to 16°C. The alcoholic fermentation is voluntarily interrupted with a cold treatment (from 0° to 2°C for a week) in order to eliminate the fermenting yeasts before the alcoholic fermentation has been completed. In this way, we obtain a wine classified as semi-sweet in the most natural way. The cold treatment also stabilises the wine and prevents malolactic fermentation. In this way we also obtain a greater vivacity that helps to reduce the sensation of sweetness of this singular wine.

HARVESTING

Plot by plot, by hand.



SOILS

Mostly clayey-calcareous.

TOTAL TIME IN BARREL

It is not aged in oak barrels.

AGEING IN BOTTLE

It does not require any additional refining in the bottle, but is marketed and recommended to be tasted the younger the better to enjoy its greater freshness and liveliness. However, it can perfectly withstand up to three years in bottle thanks to the structure that gives it its semi-sweet character.

VINEYARDS & YIELDS

Selection of plots of old vines over 30 years old from Rioja Alta. Very low yields.

LAUNCH MARKET

January 2023.

TASTING NOTES



A pale straw colour, with a golden, shiny rim. Intense complex aroma, combining notes of white flowers (acacia, orange blossom...) and hints of melon, peach and pear. This wine offers a distinctive sweetness as well as a pleasant vibrancy that makes it light, fun and fresh. A clean flavoursome aftertaste highlighting the white fruit. Perfect for a festive and cheerful drink.

Serve at: 6-8° C.

Alcohol content: 11,5 vol %.

Wine suitable for vegans.

