Satinela Semidulce

A SEMI-SWEET WHITE WINE TO ENJOY AS YOU

2024

D.O.CA. RIOJA

GRAPE VARIETIES

Viura & Malvasía.

PREVAILING CLIMATE

Atlantic, temperate, with distinct seasons.

SOILS

Mostly clayey-calcareous.

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.



WINEMAKERS

Fernando Costa, Emilio González & Manuel Iribarnegaray.

HARVEST

Plot by plot, by hand.

VINEYARDS & YIELDS

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

TOTAL TIME IN BARREL

No barrel ageing.

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.

Tasting notes

Yellowish straw colour, with clear luminous rims. Highly intense in nose, marked by white flower aromas (acacia, orange blossom,...) and hints of white fruit (peach, peach) and redcurrant apple. The wine's acidity is smoothly blended and its sweetness is evenly balanced, giving a citric sensation to the floral notes.

Overall it is a typical semi-sweet wine; refreshing and velvety, with a rich, complex nose, filled with hints of character and flavours that make it easy to enjoy yet full-bodied on the palate.

A versatile wine that can be enjoyed easily and is suited to all types of people and at all times.

Serve at: 6-8° C. Alcohol content: 11.5% Vol.





