



## BLANCO 2018 (2nd YEAR)

**VINEYARDS:** Only native varieties: 75% Viura and 25% Tempranillo blanco. All the grapes come from the same plot, located in a high altitude area of Haro. Stony alluvial soil with a mantle of pebbles at the surface and a deep limestone layer (basic) on a slight slope. Low yield per vine and minimum tillage to avoid deconstructing the soil. Excellent vegetative balance and bunches receive adequate exposure to sunlight.

**HARVEST:** The grapes were handpicked in 200 kg crates and hand sorted at the winery.

**WINEMAKING:** Light pressing, without needing to work in an inert atmosphere, some work in the open, and about 50% of stems in the pressing. The objective being a more Burgundian style that highlights the qualities of the land, over the varietal expression. Minimum contribution of SO<sub>2</sub>, spontaneous fermentation. All alcoholic fermentation in stainless steel at a constant temperature of 16°C. Then, a part of the volume spends five months in French oak (not toasted, steam bending) with its lees, and the remaining volume is also aged with its lees in a concrete tank.

**CLIMATIC YEAR:** The climatic conditions of the 2018 vintage were radically different from 2017. The year started off with heavy snow on January 6th, which was a sign of things to come: a cold and rainy vintage. This year saw a return to a long-cycle harvest with one of the latest harvests in our history: the picking of white Tempranillo began on October 12th. White wines from 2018 have great potential, with notable freshness and acidity. Beyond a shadow of a doubt, this is one of the best white vintages in the last ten years.

**ANALITICAL  
PARAMETERS:** Alcohol: 13.10%  
Ph: 3.45  
Residual Sugar: 1.3 g/l.

**No. OF BOTTLES:** 37,000

