



## BLANCO 2021 (2nd YEAR)

**VINEYARDS:** Only native varieties: 70% Viura, 25%, Tempranillo Blanco and 5% Garnacha Blanca, from vineyards located around Haro (limestone soils) and the Alto Najerilla (clay-ferrous soils). Generally old bush vines located in the highest areas.

**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 year began with the the arrival of the Filomena storm, bringing heavy snow and rain and providing hydration to the vineyards. Later, Spring saw occasional frosts in April and numerous storms in June. During summer, there was an almost total lack of precipitation during July and August, which had not been seen before. The maturation was accompanied by a period of water stress in warmer areas, but in very good conditions in cooler, higher regions. At the end of September and just before the harvest in the warm areas, there were heavy rains, which made harvest difficult in these early areas, but greatly favored the final maturation in the higher areas later. In summary, an excellent year for vineyards where it was possible to wait and harvest according to the normal schedule.

**ANALITICAL:** Alcohol: 13% vol. — Ph: 3.45 — Residual Sugar: 1.3 g/l.

**No. OF BOTTLES:** 45.000

