

Ramirez de la Piscina Blanco

2020

Bodegas Ramirez De La Piscina - D.O.Ca. Rioja



Location & Vineyard	The winery is located in San Vicente de la Sonsierra. Multiple proprietary vineyards located in Álbalos and San Vicente de la Sonsierra.
Variety	70% Viura, 15% Chardonnay, 15% Malvasia
Viticulture	Trellised and gobelet trained vineyards that are maintained and harvested entirely by hand.
Altitude	Between 1,650ft. and 1,950 ft. (500 m. and 600 m.)
Soils	Calcareous clay composition.
Climate & Harvest	Continental with heavy Atlantic influences that are moderated by the Sierra Cantabria. September.
Winemaking	After the grapes are carefully sorted, they are destemmed and transferred to stainless steel tanks for 24 hours of skin-contact. The maceration is temperature controlled to avoid spontaneous fermentation. The grapes are gently stirred in the tank by hydraulic paddles, which homogenizes the mixture and helps extract phenolic and aromatic compounds that give the wine its mouthfeel and characteristic aromas. The must is slowly extracted in a pneumatic at low pressure. It is cold settled for 24 hours then fermented at 15°C. The fermentation takes about two weeks.
Production	Cold stabilized and lightly filtered. 20,000 bottles.

Comments

A young, refreshing, entirely stainless steel produced white wine from indigenous white Rioja varieties.