

BODEGAS RAMIREZ DE LA PISCINA

BLANCO

D.O.Ca. Rioja

DENOMINACION DE ORIGEN: D.O.Ca. Rioja

LOCATION: The winery is located in San Vicente de la Sonsierra.

VARIETAL: 85% Viura, 15% Malvasia

VINEYARDS: Multiple proprietary vineyards located in Ábalos and San Vicente de la Sonsierra.

VITICULTURE: Trellised vineyards that are maintained and harvested entirely by hand.

SOILS: Calcareous clay composition.

CLIMATE: Continental with heavy Atlantic influences that are moderated by the Sierra Cantabria.

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.

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

