



# FINCA ALLENDE S.L.

## ALLENDE WHITE 2018-TECHNICAL SHEET

**TYPE OF WINE:** WHITE

**APPELLATION:** D.O. Ca. RIOJA

**VARIETY:** 95% VIURA, 5% MALVASIA

**GRAPE PROCEDEENCE:**

BRIONES age average of the vineyard, 55 years, high density plantation. With bush pruning. Clayey soils with gravel in depth. Sustainable cultivation with respect to the environment and which follows the natural cycles of the plant, with organic fertilizers and mechanical work without using herbicides. Manual harvest and the bunches are selected by hand in the winery.

**WINEMAKING:**

We softly press the bunches in a vertical press. Static racking of free run must for 48 hours. Fermentation in new french oak barrels for 28 days at a temperature of 20°C.

**AGEING:**

Fourteen months in Bordelese french oak barrel. The first seven months with the lees, performing stirring twice a week. Following racking and seven months without lees.

**BOTTLING:**

Bottled with a soft filtration without clarification.

**PRESENTATION:**

Bordelese tradition bottles, white colour of 750 ml and 1500 ml. Natural cork of 49 per 24.5 mm, washed and sterilized without chemicals treatment. Label made with recyclable paper printed with ecological ink. Cap of recyclable tin. Corrugated cardboard cases entirely recyclable.

**VINTAGE:**

The 2018 vintage began a soft and a bit rainy autumn. The winter was cold with snowfalls in february and we had heavy rains in April which produced a late bud -break during the third week of April and a heavy vegetative growth. The month of may was fresh and rainy and the flowering took place during the third week of June, with a rate of fruit set lower than other vintages. The month of July was hot with a lot of rains.the veraisons started during the third week of August and it which extended until early September. The maduration took place properly during the first fortnight of September, we had abundant rainfalls during the rest of the month. October showed fresh nights that allowed us to reach a correct phenolic and aromatic maturity. The harvest began on October 15th, with soft temperatures and absence of rains, the fruit was picked up with an almost perfect sanitary conditions.

**TASTING NOTE:**

Yellow golden color, absolute limpidity. Elegant and subtle nose with citrus fruits notes (grapefruit) and fruits with stone (peach and greengage plum), balsamic notes. Plush mouth feeling with a great lightness, enormous persistente aftertaste.



  
**ALLENDE**  
2018

RIOJA  
DENOMINACIÓN DE ORIGEN CALIFICADA