



FINCA ALLENDE S.L.

MARTIRES 2016-TECHNICAL SHEET

TYPE OF WINE: WHITE with D.O. Ca. RIOJA

GRAPE VARIETY: VIURA 100%

GRAPE PROCEDURE:

BRIONES, MARTIRES LAND, planted in 1970, high density plantation. With bush pruning. Sandy loam soils with rock in depth. Sustainable cultivation respectful with the environment and following the natural vegetative cycles of the plant, with organic fertilizer and mechanical work without using herbicides. The grapes are hand picked and when they arrive into the cellar we proceed to a manual selection of the bunches.

WINEMAKING:

We softly press the bunches in a vertical press. Static raking of free run must during 48 hours. Fermentation in new french oak barrels during 24 days at a temperature of 20°C.

AGEING:

Nine months in bordelese barrels of French oak out of which four months with the lees, performing stirring twice a week.

BOTTLING:

Bottled with a soft filtration without clarification.

PRESENTATION:

Traditional Burgundy bottles, green colour of 750 ml y 1500 ml. Natural cork of 49 per 24,5 mm, washed and sterilized without chemical treatments. Label made with recyclable paper printed with ecological ink. Cap of recyclable tin. Wooden cases entirely recyclable.

VINTAGE:

It was a moderate and rainy Winter. Year with budding average (second week of April). Sunny and warm spring with few rains in April and May. Flowering starts the second week of June with a warm and dry weather. The Month of July was remarkably warm and dry, the vines resisted thanks to abundant water reserves from Winter. Veraison took place the first week of august. August was dry and moderately warm. The first fortnight of september it brought heavy rain. Luckily the excellent sanitary condition and the fresh winds from the North, avoid the aparition of the dreaded Botrytis. September and october are warm and sunny. Extraordinary maturity of the grape with a perfect sanitary condition. Long vegetative cycle. The Harvest started on October 10th with a sunny and fresh weather. Exceptional fruty aromas. Excellent balance of the acidity. Very pronounced tannins with a great quality and elegance.

TASTING NOTE

Pale yellow color, absolute limpidity. Subtle and flagrant nose, citric, deep minerality. In mouth it is oily, powerful, silky, with great volume and persistence aftertaste.

