



# FINCA ALLENDE S.L.

## MARTIRES 2018-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 respecting to the environment and following the natural vegetative cycles of the plant, with organic fertilizers and animal traction 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 racking of free run must for 48 hours. Fermentation in new french oak barrels for 24 days at a temperature of 20°C.

**AGEING:**

Nine months in bordelese French oak barrel 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 and 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:**

Soft and a bit rainy autumn. Cold winter with snowfalls in february and heavy rainy April. Sprout, late, in the third week of April. Heavy vegetative growth. Fresh and rainy May, flowering during the third week of June, with a rate of curd lower than other vintages. Hot and with a lot of rain in July. Veraison in the third week of August, which extends to early September. The maduration runs properly during the first fortnight of September, and abundant rainfalls during the rest of the month. October shows 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:**

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.

