



# FINCA ALLENDE S.L.

## ALLENDE WHITE 2014-TECHNICAL SHEET

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

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

**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 respects 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 raking of free run must during 48 hours. Fermentation in new french oak barrels during 28 days at a temperature of 20°C.

**AGEING:**

Fourteen months in Bordelese barrel of french oak.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.

**PRESENTACION:**

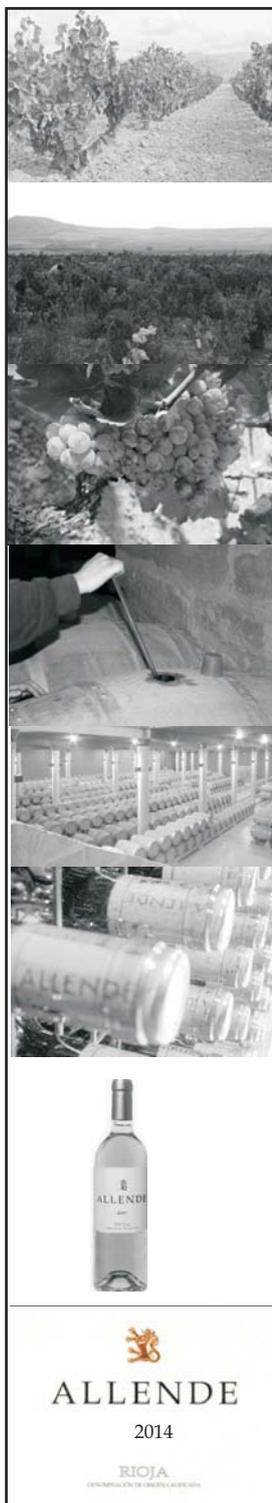
Bottles Bordelese tradition, white colour of 750 ml y 1500 ml. Natural cork of 49 per 24,5 mm, washed and sterilized without chemicals treatment. Label made with recyclable paper printed with ecological ink. Cap of recyclable tin. Corrugated cardboard cases entirely recyclable.

**VINTAGE:**

Warm and dry end of autumn. Exceptionally cold and rainy winter, which gives water reserves in depth. Low temperatures last until mid-April, bringing the Sprout by the third week of April. The end of April and May proceeds with warm and sunny weather, with abundant rainfall. Flowering arrives in mid-June with warm and dry weather. July starts with cool weather and some storms. The rest of July and August, dry weather and mild temperatures and cool nights. Envero in the second week of August. The vegetation presents an optimal state anticipating a typical dramatic maturation of the great vintages. September starts warm with frequent storms, intermittent rains and heat last until the first week of October making the dreaded Botrytis appear. Start fresh with light rain and very cold nights during October. Perfect maturity with an excellent balance of acidity. The harvest begins on October 8 with fresh and clear weather. Botrytis bulbs, forcing extreme caution in vintage and sourcing tables.

**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**  
2014  
RIOJA  
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