



FINCA ALLENDE S.L.

ALLENDE WHITE 2016-TECHNICAL SHEET

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

VARIETY: VIURA 95%, MALVASIA 5 %

GRAPE PROCEDURE:

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:

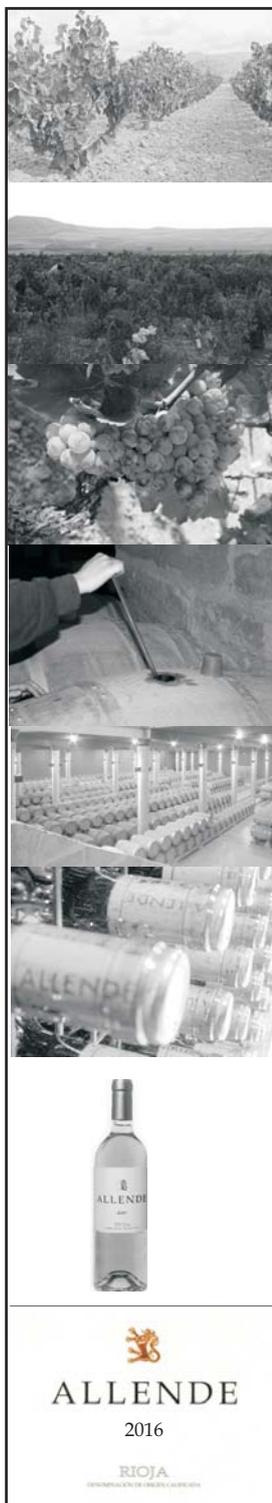
Bordelese tradition bottles, white colour of 750 ml and 1500 ml. Natural cork of 49 per 24.5 mm, washed and sterilized without chemicals treatment. Label made with recyclable paper printed with ecological ink. Cap of recyclable tin. Corrugated cardboard cases entirely recyclable.

VINTAGE:

It was a moderate and rainy Winter. Harvest with 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 rained heavily. 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 10th October 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:

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
2016
RIOJA