

# ESPRIT DU VIN

'An occasion for every wine'

## FINCA DE LOS ARANDINOS VIERO



### Winemaker's Notes

The grapes were hand-harvested from October 1<sup>st</sup> to 3<sup>rd</sup>, in 200 kg containers. We left the grapes in an industrial fridge for 24 hours at 4°C. We sorted and de-stemmed 100% of the grapes, followed by 24/48h maceration with skin at 7°C, to be pressed softly. Fermented in a French oak foudre of 75HL and 5 new French oak barrels, at 14-16° for 15 days. The wine remained there another 10 months, with weekly battonages together with its finest lees. There was no malolactic fermentation.

### Description

Bright yellow colour. Complex and changeable nose that gains in intensity. Firstly, it shows certain herbaceous and fennel hints, notes of green apple and pear. Then it gets more serious and consistently mineral, that is what makes this wine really special. Light notes of yeast due to the ageing on lees. Voluminous in mouth with delicate texture. There is an important ripeness that is balanced with the freshness of the fruit and a nice, soft bitterness that shows a generous length and consistency to this wine.

### Serving Suggestion

Try it with oven-roasted fish, rice dishes (mushroom *risotto*, *paella*). It can also pair well with white meats, poultry, and game. Try it also with cured cheeses, raisins and *foie gras*.

### Spec Sheet

Vineyard	Finca de los Arandinos
Varietal	100% Viura (Macabeo)
Appellation	Entrena, La Rioja
Vintage	2013
Body	Medium
Alcohol %	13.5%