

In times past, it was quite usual to plant white variety vines in a red grape vineyard parcel - for reasons far removed from how we operate today - because the white grape varieties were more productive and could “compensate” for low yields from the poorest soils. In addition, the white varieties, more susceptible to disease, were able to predict the likely need for treating the rest of the red vineyard.

Viura, Malvasía and Garnacha Blanca were planted indiscriminately - therefore it is difficult to ascertain what percentage of each variety the wine has, due to the vines being scattered all over the red grape vineyard.



HORIZONTE

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2015

## VINTAGE

The 2015 Rioja season was Mediterranean in style, with the region's vineyards enjoying long weeks of hot, dry and settled weather. Although conditions were drought like at times, the vines fared beautifully due to the preceding wet, snowy winter, which ensured sufficient water supplies, particularly for deep-rooted older vines. Sunny, calm days in May-June allowed a perfect flowering, and the virtual absence of rain throughout high summer meant the ripe, sweet berries were in superb shape as autumn approached. Generally speaking, Rioja 2015 is slightly lower in acid and higher in alcohol than usual, meaning lovely roundness and weight on the palate.

D.O.Ca RIOJA

## TYPE OF WINE

Dry White.

## GRAPE VARIETIES

Viura(85%), Malvasía (5%), Garnacha Blanca (10%).

## VINEYARD AGE

50 to 80 years.

## TYPE OF SOILS

Limestone & Clay.

## HARVEST

Hand-Picked in 12 kg cases.

## WINEMAKING

Skin Contact for 6 hours.

Fermented in 225 liters french oak barrels.

## AGEING

12 months on lies in used french oak barrels.

## PACKAGING

Natural Cork. 6 bottles cases.

## PRODUCTION

3.000 bottles.

## TASTING NOTE

Intense bouquet with lactic hints as well as very ripe fruit (peaches, pears, apricot) and certain spices (cinnamon, anis). On the palate the wine has a wonderfully balanced acidity, alcoholic strength and complexity with rich, perfumed and intricate flavours that gain intensity in the mouth.

## FOOD MATCHING

Oven-baked fish (turbot, sole, salmon), as well as lobster and poultry. Asiatic Food: Wok, Sushi.

## SERVING TEMPERATURE

12° C

ALCOHOLIC DEGREE	13,00 %
TOTAL ACIDITY (TARTARIC)	6,550 g/l
ACETIC VOLATILE ACIDITY	0,47 g/l
pH	3,33
TOTAL SULFURE DIOXIDE	120 mg/l
FREE SULFURE DIOXIDE	25 mg/l
REDUCING SUGARS	2,1 mg/l