



EL BERNATE

WHITE WINE
2021

Malvasía is a minority grape in Rioja. The 130 Ha of vineyards planted only represent 2% of the surface of white varieties. Through this wine we want to enhance the mineral and citric character that this variety can develop in limestone soils of Rioja Alta, in the town of San Vicente de la Sonsierra.

VINTAGE

It is difficult to classify the 2021 vintage as Atlantic or Mediterranean... Winter was very rainy (December to February) with well-distributed rainfall and snowfall that generated very good water reserves. Spring was rather dry, with occasional storms in June that severely damaged the vineyard and lowered the yields. A dry and cool summer ensured optimal sanitary conditions with little intervention. The rains in September and the high temperatures in October helped the vineyard to perfectly complete its maturation cycle, being this vintage's wines very balanced.

TYPE OF WINE

Dry White

GRAPES VARIETIES

Malvasía Riojana 100%

VINEYARDS

- El Bernate – San Vicente de la Sonsierra – 80 years old – Limestone and Clay, Sands on top
- 400 meters high, Southern exposure, on the slopes of the Sierra Cantabria

HARVEST

- 15 September 2021
- By hand / 15 Kg cases

WINEMAKING

- Fermented in Concrete Egg (15°C)

AGEING

- Concrete Egg of 950 liters
- 12 months

PACKAGING

- Natural Cork
- 6 bottles case

PRODUCTION

- 1,200 bottles - 75 Cl.

TASTING NOTES

White / green gold color. Floral notes (acacia, rose) give way to more citric tones (lime) and white fruit (nectarine) with mineral touches (graphite). Good tension on the palate, deep with good citrus presence and freshness.

FOOD PAIRINGS

Seafood (oysters, spider crabs, barnacles), Baked fish (Sea bass, Turbot), Goat cheese

SERVING TEMPERATURE

13°C

ANALYTICAL DATA:

ALCOHOLIC DEGREE	13,00 %
TOTAL ACIDITY (TARTARIC)	5,15 g/l
VOLATIL ACIDITY	0,26 g/l
pH	3,35
FREE SULPHITES	15 mg/l
TOTAL SUPHITES	70 mg/l

BODEGAS
EXOPTO



D.O.Ca RIOJA

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