

SemiDulce

*An aromatic and fresh Sauvignon Blanc
from our high-altitude vineyards*

VINTAGE 2021

The 2021 harvest in Rioja was marked by the delayed growing cycle due to the cold temperatures in Spring, a dry summer and heavy rains with high temperatures at the start of September. It was a demanding harvest, but one which resulted in extraordinary quality of the vintage.

VARIETIES

Sauvignon Blanc

VINEYARD


Grapes from our vineyard *Finca Carbonera*, the highest growing point in the DOCa Rioja, at an altitude of 700-950m (2300- 3100ft) above sea level.


We use the *guyot simple* method to grow the grapes, where the trellis is trained in arches to maximise the exposure of leaves and grapes to sunshine. It results in excellent production levels and outstanding grape quality.


VINIFICATION

Pressing and maceration of the grapes is done at low temperature to ensure cold fermentation, which eliminates the yeasts and brings out the residual sugar which characterises this semi-sweet wine.

TASTING NOTES

 The wine shows clean and pale yellow tones with a vibrant gold rim.

 Clean and complex aromas of passion fruit, mint and hints of honey.

 With an excellent balance between acidity, alcohol and sugar, the palate is fresh with a slight plummy feel.



ALCOHOL

11% vol

SERVING TEMPERATURE

5°C - 8°C / 41°F -46°F

FOOD PAIRING

Enjoy with different starters, especially cured cheeses and foie. It is also ideal for fruit-based desserts, which natural acidity provides the perfect balance with the wine's fresh finish.

