



Ficha de Cata

Monasterio de Yuso

BLANCO 2019



D.O.Ca. RIOJA

HARVEST CALIFICATION:

GRAPE VARIETY: 100% Viura

VOL. ALC.: 13,5°

AGEING: Young wine

AVERAGE AGE OF THE VINEYARD:

More than 35 years old

LOCATION OF THE VINEYARDS:

Alto Najerilla, high altitude vineyards

SOIL: clay limy and clay ferrous

The capsule in our Monasterio de Yuso Crianza is decorated with images of "Las Glosas Emilianenses". This is the first text written in Spanish language (S. X), found in the library of the Monasterio de Yuso (Heritage of Humanity).

These words, ancient as the worldmaking tradition, show in a perfect way the character of Rioja.

VINEYARDS, CLIMA AND SOIL:

Vines from Alto Najerilla, located in an average **altitude of 600 metres**. Grapes coming from **old vines** with more than 35 years old located in **Badarán and Cárdenas**.

The Viura variety produces Wines with a subtle note of apple, balanced and easy going.

The **influence of the Atlantic in this clima**, with cold winters, warm summers and long and soft autumns, causes a slow maturation, which is perfect to find what we look for in the grape. **All this, makes it possible to have this wine, elegant and balanced.**

The **soil**, which is mainly clay limy and clay ferrous has a balanced composition, slightly alkaline, rich in organic material, with modest water availability during summer.

DETALLES TÉCNICOS:

The **grape was manually harvested** during mid October in its perfect point of maturation.

After the harvest, the grape was slightly macerated with the must. And then, the **fermentation** took place in a controlled temperature of **13 to 17 degrees during 11 days to make a fine extraction of the aromas.**

After that, the wine **remained in contact with its lees during 3 months, what gave it more complexity.**

NOTAS DE CATA:

Color: Straw yellow with green hints. Bright.

Aroma: Pleasant and sweet, with reminds of Apple. Honeyed and ripe fruit on the nose. It results very attractive and clean.

On the **mouth** it is fresh in the entrance, we can feel the ripe apple and it is again honeyed and fresh at the same time.