PRETIUM
VIÑEDOS CENTENARIOS

Tasting note
Release date on December 2018

Pretium White 2017

RIOJA
Denominación de Origen Calificada

Grape variety

75% Viura, 25% Malvasía de Rioja.

Winegrowing

From ancient vineries, nurtured by Valgañón family for generations and having Berta Valgañón as head of the family these days, the grape is grown. Always having in mind the importance of not using aggressive chemicals.

This wine comes from centenary vines, which roots go to the deepest parts in the yields, so the same vine offers more complexity and this is reflected on the wine.

Production

Manually harvested, the grapes are transported in small boxes to the vinery where in the artisan way, the white Pretium is made.

For almost 24 hours, the grapes along with its skins are cold soaked. After that, are fermented in French oak barrels with a capacity of 500 litres each, working its lees and with daily temperature controls, always under 17°C.

The wine is left to refine with its lees for six months, having a daily stir. After those months, the lees are removed and the wines are left to continue refining naturally with the only effects of the barrel and the time (eleven months).

Production is very limited, only 1.860 bottles.

Tasting note

White Pretium 2017 offers, in a still glass, a shining, dense and with great volume appearance; a pale yellow with green tones.

For the nose is delicate and fruity, elegant and fresh. Its aromas recall grapefruit, orange peels, apricot, flower tints as jasmine and scrubland (exactly what surrounds the vineyards, just like if the plants that accompany the grapes would have ceded their aromas).

To the mouth is subtle, fresh and easy to drink, with a lasting sense. It leaves a soft, mouth filling palate with balanced flavours of fruits as peach and apricots.

This is wine has a long life in bottle, and will be evolving and earning complexity as time passes.

Wine pairing and serving

Due to its complexity, it must not be too cold when serving. Optimal temperature is 12°C, that will allow to taste all its various shades.

By nature, will stay for an entire meal, it pairs with soft and strong cheese, sea fruit, fish and white meat.