

# AD LIBITUM MATURANA BLANCA

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## COUNTRY

Spain

## APPELLATION

Rioja DO

## GRAPE VARIETY

Maturana Blanca

## AGE OF VINES

+20

## FARMING

Manual harvest in 15 kg boxes during the first week of October. 6,000 kg are obtained from these vineyards per hectare. In relation to the year 2019 in the Alto Najerilla area, it has been a year of scarce rainfall and temperatures significantly higher than the average. The harvest has a lower production than in previous years due to the effects of the drought and the hail suffered in August. Surely one of the best vintages in Rioja.

## SOIL

clay-calcareous character

## ALTITUDE

565m.

## VINIFICATION

After destemming, the grapes go to a small vertical press. Subsequently, a static settling is carried out, carrying out the fermentation at 16° C in new 500-litre French oak barrels.

## AGING

It is a young wine, without aging.

## ALCOHOL %

13,5 %

## PAIRING

Foie will make a perfect match and you can also try oysters and barnacles.

## TASTING NOTES

Citrus and biscuit notes stand out, with a very well integrated wood on the nose. On the palate it is very voluminous and glyceric, acid and fresh, with abundant structure and enormous persistence.

## RATINGS

93 Tim Atkin; vntg 2019 & 2020

92 Wine Advocate; vntg 2019

