



VINERGIA
SPANISH WINES
BARCELONA

wine

la sorda



vineyard

size: 25 hectares in 19 pieces
soil: loose and silty
training: trellised and bush vines
grapes: tempranillo, graciano, mazuelo & viura

location

denominación de origen: Rioja Alavesa
town: Lapuebla de Labarca
winemaker: Jesús Alvarez



A "guardaviñas"



Jesús Alvarez, Wine maker



Fine-grained soils

La Sorda Viura 2017



technical data:

type of wine Dry white wine

vintage 2017

Famously one of the smallest vintages in Spain in recent history, partly due to frost and then a very dry summer. Rioja Alavesa didn't suffer too much from frost, but the long dry summer lead to one of the earliest and smallest vintages in history.

harvest Hand-picked on the 14th of September.

wine-making Destemmed, but not crushed grapes are given a cold soak at 8°C for 48 hours. Fermented at 15°C for 18 days.

ageing Short lees contact until the new year.

blend 100% Viura

analysis Alcohol: 14%
Acidity: 5.13g/l
Residual sugars: 1.51g/l
pH: 3.41
Volatile acidity: 0,1 g/l

date of bottling March 2017.

total production 2,500 bottles of 75 cl

tasting note Fine aromas of fresh white fruits (apple, pear and pineapple) are backed up by light notes of cut grass, fennel and hay. The palate is immediately fresh and well-balanced, with a fine acidity and richness provided by the short lees contact.

logistical data

closure Cork

cases Cases of 12 bottles; total weight per case: 15 kg

pallets 60 cases per pallet

EAN - 13 code (bottle): 8437010491689

DUN - 14 code (case): 28437010491683