

Wine sheet

SANCHO GARCÉS

Viura & Tempranillo Blanco 2017

Grape variety

85% Viura 15% Tempranillo Blanco

On the land

The grapes come from vineyards planted between 490-550m a.s.l. Their clay and limestone soils provide just the right acidity to obtain very fresh, highly expressive and medium-bodied wines.

Vintage

The 2017 vintage was marked by sparse winter rainfall and early shoots. The region was hard hit by frost by late April, thus rendering lower yields. Timely rainfall during the summer months, and ideal conditions in August, helped fight back the level of hydric stress of the vines and led to an early September harvest, rendering small berries and optimum balance of berry compounds – a very good 2017 vintage.

In the winery

Both varieties are vinified separately. Ensuing destemming, the grapes were cold macerated for several hours. The free-run must was clarified by static *débourbage* (racking of the must) and then fermented in stainless steel tanks for 7 days. In order to enhance the fruit aromas, the temperature was kept below 15°C. Subsequent sitting on the fine lees added structure and elegance.

In the glass

Appearance: a clear and bright yellow-green hue.

Nose: aromas of white flowers and fruit compote with pineapple.

Taste: sweetish and fresh, with notes of pear and citrus fruits. Good acidity combined with expressive flavours.

At the table

We suggest pairing it with pasta, grilled fish, seafood, salads and any type of Mediterranean food.

Serving temperature: 8-10 °C

ABV: 13,5%



DOCa RIOJA
RIOJA ALTA
SPAIN



“This range pays homage to King Sancho Garcés III ‘the Great’, founder of the Way of St. James [Camino de Santiago] through Rioja.

King of the Kingdom of Pamplona between 1004 and 1035 AD, Sancho Garcés III moved the capital to Nájera (a town adjacent to our village Uruñuela) and promoted the pilgrimage route, building hospitals and lodging along the way. It is thanks to this that today, huge numbers of travellers come through Rioja, learn about our culture, and enjoy good wine.”