

# NIVARIUS Tempranillo Blanco 2021 *"Purity and honesty"*

Denomination of origin:  
**DOC Rioja**



#### VINEYARD ZONE:

Selection of vineyards in the VALLE DEL IREGUA, LADERAS DEL MONCALVILLO and MONTES DE CLAVIJO.

#### VINEYARD ALTITUDE:

Between 550 and 700 metres above sea level.

#### SOILS:

Mixture of ferrous clay with calcareous clay and a sandy component of degradation on the surface. The mixture lends agility, depth and great volume on the palate.

#### VINTAGE CHARACTERISTICS:

A fresh vintage, budbreak came a week early, the first part of the summer with abundant rainfall, followed by an absence of rain in the second part, which meant the plant's vegetative cycle was very balanced and healthy. During ripening, the climate was favourable with a contrast in temperature between day and night, which produced optimum ripeness in aroma and flavour.

#### WINE CHARACTERISTICS:

Good intensity on the nose, citrus and stone fruit aromas accompanied by a splendid and expressive palate which reveals the unctuousness and volume provided by the clay soils to perfection, together with the freshness provided by the sand as the second most important component.

#### VARIETIES:



100% Tempranillo blanco.

#### AGEING:

4 months on fermentation lees, regular riddling twice a week.

#### ANALYTICS:

ALCOHOL: 13.5 % VOL. TOTAL  
ACIDITY: 6.1g/l in tartaric acidity.  
pH 3.26

	2020 <b>91</b> points
	2020 <b>90</b> points
	2020 <b>92</b> points
	
	

(2021 vintage scores still pending)