

## El Inquilino Viura 2018



Our intrepid Zorzal flies to his neighbor Rioja! Here you can find his new home ... We are Inquilinos! (Tenants)

El Inquilino Wines is a careful selection of Viura, Tempranillo and Garnacha grapes in the area of the Najerilla valley.

Our goal, as in all our wines, is to produce honest wines with local varieties, minimal intervention, wines that talk about terroir and origin.

**VITICULTURE & WINEMAKING:** Mikel Sanz, Javi Colio & Jorge Navascués

**VINTAGE:** 2018

This is a complex vintage, winter was mild but spring was very rainy and cold. Flowering and veraison were 20 days later than previous vintage, although due to the high temperatures in September, the delay was compensated in 2 weeks. Rain was the most prominent element of the vintage after 2 years of water deficit but there was an extra effort in the vineyard management. At the end we can say it was a historically fresh and good vintage

**GRAPE VARIETY:** 100% Viura

**VINEYARD:** Vineyards located in Najerilla valley, average age 35 years old.

**WINEMAKING:**

Wine made from low yields vineyards. Grapes were picked up and selected by hand. Alcoholic fermentation in 500-liter french oak barrels with indigenous yeast. Malolactic fermentation and 4 months ageing in 500-liter french oak barrels, 2 years used.

**TASTING NOTES:**

**APPEARANCE:** Clear, medium intensity, lemon colour wine.

**NOSE:** Clean, medium intensity aromas of citrus fruit and stone such as peach and apricot, soft mineral notes.

**PALATE:** Dry and fresh, medium body. Stone fruits flavours and a long finish.

**PAIRING RECOMMENDATIONS:** Fresh pasta, rice dishes, lemon and aromatic herb seasoned poultry.

**SERVING SUGGESTIONS:** Between 6 ° and 8 °C.