

El Inquilino Viura 2019



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: 2019

We are facing a historic vintage. The grapes were picked with an impeccable sanitary state, with pH lower than normal. Despite being a dry vintage, the rainy days were very well distributed and the vineyard did not suffer water stress. During the harvest, the temperatures were very mild, and this helped even more to that sanitary state that has impressed us so much. As a negative point, we find a considerable production reduction compared to the previous year.

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 5.00-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.