

# LAR DE SOTOMAYOR BLANCO 2023



# Origin

D.O.Ca. Rioja

#### Grapes

70% Garnacha Blanca, 30%; Viura (aka Macabeo)

## Vintage

Dry winter and rains in spring, coupled with a hot summer and rains again at the end of the season, produced wines with more expressiveness, lighter structure and a good level of freshness with round non-vegetable tannins.

Earlier than usual harvest helped to preserve the optimal sanitary conditions of the grapes.

## Vineyard

A selection of plots from the family in Aldeanueva de Ebro and the foothills of Mount Yerga, aged between 15 and 50 years old. The soil is clay-chalky, with a large amount of pebbles, shallow, poor and composed of bedrock.

# Winemaking

Harvest with grape selection in the morning to preserve aromatic capacity. Alcoholic fermentation in stainless steel tanks at low, controlled temperatures.

#### **Tasting notes**

Clean straw yellow with greenish reflections. Fresh and clean nose, with tropical hints of pineaple, citrus, lime zest and notes of white flowers. Flavorsome on the palate, with balanced acidity and pleasant herbaceous notes that complement the fruit and flowers.

**ABV:** 12%