

Asúa

Barrel Fermented

2021



- **Type of wine:** Barrel fermented
- **Region of Production:** DOCa Rioja
- **Year:** 2021
- **DOCa vintage rating:** Very good
- **CVNE vintage rating:** Excellent
- **Grape varieties:** 100% viura
- **Bottle type:** Burgundy
- **Bottle size:** 75cl.
- **Aging and barrel type:** 5 months in Hungarian and French oak barrels

Analytical data

- **Alcoholic volume:** 13%
- **Total acidity:** 5.40
- **pH:** 3.30
- **Volatile acidity:** 0.30
- **SO₂ Free/Total:** 30/99
- **Suitable for vegans**

The vineyard

The Viura grape for this white come from our own vineyards and those of our regular providers in Rioja Alta. The soils are cool clay loam, and the vines bush trained.

Winemaking

The grapes were hand-picked at optimum ripeness.

Once in the winery, they were held at 10°C for 12 hours on their skins in order to extract more aromatic compounds and obtain better aromatic profile in the finished wine. Afterwards, a small pneumatic press was used to separate different fractions and qualities of must. The free-run juice is used for making this wine, which is fermented Hungarian and French oak barrels of differing capacities and ages (between 1 and 3 years old).

Once the alcoholic fermentation ended, the wine remained in barrel with its fine lees which were kept in suspension through battonage. Weekly tasting of the wine allowed us to keep track of its development and decide the best time to end lees contact. At this point, the wine was racked, clarified and filtered before bottling.

Vintage / Harvest description

The weather in Rioja during the 2021 growing season was erratic. The summer began dry but then rain in September became key for a more favorable evolution in the vineyard. In the higher, breezier vineyards as well as those of low and mid yields the grapes improved significantly with this rainfall. The weather in October was perfect, with bright, sunny days and very cold nights, which lead to slow ripening.

The grapes were healthy, well balanced and generally had good acidity, so enabling us to produce great wines with good ageing potential.

Harvest of white grape began on the 21st September and ended on the 19th October.

Tasting notes

Pale yellow in colour with greenish hints.

Attractive wine in which we find the primary aromas of apple, banana, pineapple and those from the aging in barrel, sweet spices. The palate with soft and balanced passage. Friendly but marked tannins with a final acidity that leave us a balsamic and fruity aftertaste. Service temperature 8-10°C.