

DON BALBINO BLANCO VIURA



The Don Balbino family owned vineyards in Rioja Alavesa since the end of the 18th century, but it took José Fernandez, the great grandfather of the current generation, to start the winery in 1921. Originally, all red wines were produced in the carbonic maceration method, resulting in fruit forward wines with a soft tannin structure. Carbonic maceration is still applied to red wines of younger vines (up to 25 years of age), while grapes from older vines are used for select barrel fermentation programs.

Alavesa is the Basque region of Rioja and amongst experts it is considered to be the part of Rioja that is most innovative, diligently working at establishing its own unique, stand-alone character with singular wines that combine traditional methods with innovative thinking and techniques. It is also recognized as one of the world's oldest wine regions with a tradition of producing high quality wines that dates back several centuries. Today, the estate is owned and operated by Mila Fernandez with the support of the general manager César Chirino. Under Mila's leadership, the family added white and rosé wines to the portfolio, rounding out a selection of innovative wines from this exciting region.

The vineyards are farmed following organic principles.



VINIFICATION

Manual harvest in small grapes. Selection of bunches and destemming. Spontaneous fermentation in stainless, then matured in French oak on its fine lees for four months with regular bâtonnage.



SKU: 856767

Region	Rioja Alavesa
Classification	Rioja DO
Vintage	2019
Grapes	100% Viura
Vineyard	Single vineyard Finca Ribartayo at 500 m a.s.l. in Laguardia
Soil Composition	Calcerous clay
Vineyard Training	40 to 50-year old Guyot
Density/Yield	40 hl/ha
Fermentation	Manual harvest in small grapes. Selection of bunches and destemming. Spontaneous fermentation in stainless, then matured in French oak on its fine lees for four months with regular bâtonnage.
Alcohol	14.5%
Residual Sugar	1.5 g/l
PH	3.16 g/l
TA	6.2 g/l
Free SO2	25 mg/l
Total SO2	140 mg/l

TASTING NOTES

Don Balbino Blanco is a much more complex and richer interpretation of Viura as compared to the Capricho de Sofia, showing the immense versatility and potential of this grape variety. The grapes are harvested manually and then undergo a spontaneous fermentation in French oak barrels. The wine is then aged for four months in the barrel on its fine lees. A very rich, complex white wine with floral notes and hints of ripe quince. A refreshing acidity complements a long finish.

PAIRING SUGGESTION

This complex and flavourful white wine is best served with noble fish preparations, grilled poultry, veal chops and baked oysters.