

## DON BALBINO CAPRICO DE SOFIA BLANCO



**T**he 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 harvesting by small crates followed by a selection of the bunches and destemming. Temperature-controlled fermentation in stainless steel tanks. The wine matures on its fine lees for four months.

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SKU: 856766

Region	Rioja Alavesa
Classification	Rioja DO
Vintage	2020
Grapes	100% Viura
Vineyard	Single vineyard Finca La Poveda in Laguardia
Soil Composition	Sandy Soil
Vineyard Training	35-year old Guyot
Density/Yield	80 hl/ha
Fermentation	Manual harvesting by small crates followed by a selection of the bunches and destemming. Temperature-controlled fermentation in stainless steel tanks. The wine matures on its fine lees for four months.
Alcohol	13.5%
Residual Sugar	3.5 g/l
PH	1.0 g/l
TA	4.75 g/l
Free SO2	50 mg/l
Total SO2	110 mg/l

## TASTING NOTES

This refreshing white wine is made with 100% Viura, a grape variety that is known as Macabeo in other parts of Spain. The wine has a pale-yellow colour with golden hints, resulting from the maceration under lees. The fresh and expressive taste is the typical varietal characteristic. A crisp acidity complements the soft and round palate. Elegant and uplifting.

## PAIRING SUGGESTION

The Capricho de Sofia Blanco is a playful introduction to the white wines of Rioja. It makes for a refreshing, delicate aperitif and can be enjoyed with a variety of lighter dishes. It works well with summer salads, fresh fish and seafood, seafood risotto, and egg dishes.