

AD LIBITUM Maturana Blanca



Juan Carlos Sancha



Rioja DOCa

RATINGS HISTORY

- 94** Tim Atkin
vntg. 2022
- 93** Tim Atkin
vntg. 2021, 2020, 2019
- 92** Robert Parker (WA)
vntg 2019



GRAPE VARIETY

100% Maturana Blanca.

ALCOHOL %

13.5%

TERROIR

Age: More than 20 years old.

Soil: Clay and calcareous.

Altitude (m): 565.

Sustainable farming.

Harvested by hand in boxes of 15 Kg.

VINIFICATION

After destemming, the grapes go to a small vertical press.

Subsequently, a static settling is carried out, carrying out the fermentation at 16° C in new 500 liters french oak barrels.

AGING

Young wine without aging.

PAIRING

Foie will make a perfect match and you can also try oysters and barnacles.

LOGISTICS

6 pack | 52 cm x 31 cm x 9,1 cm | 9 Kg

VMF | 108 cs 6 | 1002 Kg | 79,6 cm

TASTING NOTES

Citrus and biscuit notes stand out, with a very well integrated wood on the nose. On the palate it is very voluminous and glyceric, acid and fresh, with abundant structure and enormous persistence.

