



BODEGA CONTADOR



ORIGIN

D.O.C. Rioja
San Vicente de La Sonsierra

DESIGNATION

2020 'Que Bonito Cacareaba' Blanco

VARIETY

50% Garnacha Blanca, 34% Viura and
16% Malvasia

ALCOHOL

15%

VINEYARDS

From 7 un-irrigated goblet-trained vineyards in the municipalities of San Vicente de la Sonsierra and Labastida. Soils are calcareous and alluvial clay, some of them very poor in nutrients and situated on steep slopes (in the case of Viura).

PROCESS

The selected grapes were cold macerated for 24 hours and the drained juice was introduced into new 225-liter French oak barrels for alcoholic fermentation and subsequent aging. The fermentations of the different barrels lasted an average of 14 days, developing very slowly at a controlled temperatures. The wine continued aging in barrel for 10 months on fine lees, undergoing weekly batonage.

TASTING

A fine and elegant wine with citrus aromas, notes of wild flowers and aromatic herbs, and hints of stone fruits (apricot, plum) and mineral. The contribution of the oak promises a good integration. A great balance of maturity, acidity and freshness has been achieved by harvesting each variety at the right time.

D.O.C. Overview :

Under Vine : 63,137 ha (156,014 ac)

Vineyard Elevation Range : 350-650 m
(1,148-2,132 ft)

Climate : Diverse microclimates with Atlantic, Continental and Mediterranean influences

Soil Types : Calcareous clay

Primary Red : Tempranillo, Garnacha Tina, Mazuelo, Graciano

Primary White : Macabeo, Malvasía, Garnacha Blanca