



ORIGIN	D.O.C. Rioja   Labastida, Rioja Alavesa
DESIGNATION	Cifras
VARIETIES	100% Garnacha Blanca
VINEYARD	From estate vineyards in the El Barranco del Oso Valley. Vines range in age from 20 to 80 years and are cropped to yield fruit at about two tons per acre. The sites share southern exposures and complex clay soils.
ALCOHOL	13.5%
PROCESS	The Garnacha Blanca undergoes 48 hours of skin contact during an initial cold maceration in stainless steel. The grapes are gently pressed before fermentation in concrete eggs. Aged on its lees for six months before bottling, where it will remain for a minimum of 18 months before release.
TASTING	Bright, clear, and straw-yellow in color with a nose led by aromas of grapefruit and lemon chiffon. Cifras Blanca delivers a multidimensional palate that is fresh, acidic and accented with saline notes, as well as being long, full-bodied, and deliciously unctuous.
WINERY	Creaciones Exeo, the brainchild of Carlos Fernández, champions an avant-garde approach to grape varieties and production techniques in Rioja, one of the most traditional wine growing regions in Spain. Instead of the small production being centered around Tempranillo, Fernández chooses to focus on regional outliers, white and red Garnacha. His production methods are adapted year-to-year and incorporate enough skin contact and concrete to grab the attention of any enthusiastic wine geek. The end results are wines known for their pure expression of fruit, minimal to no reliance on oak, and innate ability to transmit minerality and earth to the tastebuds.

**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

