

Desde 1882

Rioja Vega
TRADICIÓN CENTENARIA

MATURANA BLANCA

D.O.C RIOJA

VARIETIES:

100% Maturana Blanca.

VINEYARD:

Finca 'La Presa': 6 hectares at an altitude of 442 metres above sea level in a well ventilated area.

SOILS:

Loamy-sandy soil with abundant gravel. Loose and well-aerated.

HARVEST 2025

A vintage marked by a challenging growing season, with persistent rainfall that affected the vineyard from the very early stages. The combination of low fertility, adverse weather conditions and summer heat significantly reduced yields. The slow ripening process allowed the Maturana Blanca to develop a precise and balanced expression.

HARVEST

Date: 03/09/2025

Early morning harvest.

Exclusive selection of fruit in the vineyard.

PAIRING

White fish, seafood au gratin, creamy rice dishes. White meats. Smoked, creamy and semi-mature cheeses. Grilled mushrooms and vegetables.

Temperatura de servicio: 12°

LIMITED EDITION

Limited edition of 6,012 bottles.

TASTING NOTES

COLOUR:

Bright greenish-yellow colour.

BOUQUET:

A complex and elegant aroma combining a base of peach and pear with citrus notes of grapefruit and wildflowers, enveloped in a certain creaminess imparted during its ageing on lees in the barrel. With time in the glass, more balsamic and spicy notes emerge.

MOUTHFEEL:

Delicate, smooth and velvety on the palate, with perfectly integrated acidity; firm and well-structured. It stands out for its balance. A long finish with citrus notes and toasty hints.

WINEMAKING AND AGEING

Early morning harvest to ensure aromatic integrity and preserve freshness. The must is obtained by static pressing and then transferred to **French oak barrels**, where alcoholic **fermentation** takes place over a period of **one month**. The wine remains in **French oak barrels for a further four months**, in contact with its lees, maturing slowly. **Batónnages** encourage the yeasts to enhance volume, complexity and an enveloping texture, whilst maintaining the characteristic freshness of this variety. Once ageing is complete, a **careful selection through tasting** allows us to choose the barrels that best express the wine's character.



%Alc.	pH	Acidity	Residual sugar
13%	3.36	5,6g/l	<1 g/l

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TIMELESS RIOJA