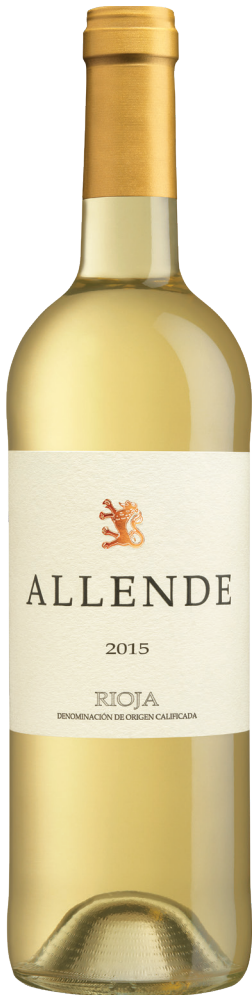




ALLENDE

2015

RIOJA



Founded in 1986 by Miguel Ángel de Gregorio in the hillside town of Briones, Finca Allende is located in an ancient 17th century manor, set in a medieval town square within the heart of Rioja Alta. Roughly translated as 'further,' Allende's philosophy is to go further towards creating the perfect Rioja. The majority of vines are plowed with mules and grapes are hand-harvested, triple-selected and manually punched-down before undergoing extensive underground aging in both barrel and bottle. Known for producing round wines with great body and structure, each bottle is hand-crafted by and contains the signature of Miguel Ángel de Gregorio. Considered to be Spain's first terroirist, Miguel Ángel's sincere dedication to natural farming and preserving the integrity of Rioja Alta are why he is one of Rioja's most celebrated winemakers and a mastermind when it comes to making world-class Tempranillo.

Vineyards and Winemaking

Located about 2.5 hours north of Madrid and the same distance to the Atlantic Ocean as Bordeaux's famous Saint Émilion, vines that go into making Finca Allende's flagship white wine are planted around the village of Briones at an average elevation of 1,900 feet. Briones' proximity to the Atlantic Ocean and nearby Sierra Cantabria mountain range provides the perfect combination for an ideal phenolic maturation: cold nights, warm days and four distinct seasons that cater to an ideal life cycle of the vine.

Vineyards are estate-grown, organically fertilized, treated sustainably and often plowed by mules. Planted in deep, iron and calcium-rich soils, the majority of Finca Allende's estate-owned vines are head-pruned and span up to 70 years-old. Interestingly, old-vine Viura is interplanted with a few ancient vines of Malvasia, making this a unique blend in a region where monovarietal wines dominate.

During harvest, Finca Allende's white grapes are transported to the winery in small 26 pound boxes and triple selected before being softly pressed using a traditional vertical press. Free run juice is statically racked over 48 hours, after which time the wine fermented using native yeasts at 68°F, over 28 days. Malolactic fermentation is performed in barrel and the resulting wine is aged for 14 months in French oak barrels. During the first seven months, the wine is aged sur lees with regular stirring and after racking, the wine is aged an additional 7 months without lees. After the completion of barrel aging, the wine is lightly filtered, left unfined and sealed with TCA-free natural corks. Before release, the wine is aged extensively in bottle in underground cages.

Vintage Information

2015 began in Rioja Alta with a dry and temperate winter. Spring was sunny and warm, with abundant rain in both April and May that encouraged the onset of bud-break during the second week of April. June was warm and dry, with flowering taking place during the second week. The summer months were extraordinarily warm and thankfully vines continued to flourish due to the hydric reserves provided by the spring rains. Verasion began the first week of August and the warm and sunny weather continued through September and October, leading to a short vegetative cycle and healthy phenolic maturation. Harvest began on the September 26th with good quality grapes that contained fruity aromas and pronounced tannins.

Tasting Notes

This traditional white Rioja opens with an elegant, subtle nose of citrus leading to a palate full of grapefruit, peaches, Green Gage plum and white balsamic notes. The plush mouthfeel has a great lightness and balance with a well-integrated and complex finish.

VARIETAL: 95% Viura, 5% Malvasia

APPELLATION: DOCa Rioja

ALCOHOL: 13.5%

pH: 3.31 TA: 5.5 g/L

AGING: Fermented and aged in
French oak barrels

CASES IMPORTED: 2,000 6/750mL