



LA CANDELERA 2019

A wine for being shared

Our pleasure to introduce you our second vintage of the new and successful first fermented in barrel white, produced last year for the first time.

Almost ten years later of starting with FINCA DE LA RICA project, we are giving our first steps in the amazing world of the Rioja's great white wines. Our first White was not an impulse. This wine was born in 2010 when we replanted the old White Garnacha in our plot **LA CANDELERA** and the first plants of Malvasía in our plot **ANDA VERDE**, both in Labastida.

Once we realized about the amazing potential of the seventy years old VIURA in La Cabezada de MATADULA, we only had to blend this **three varieties** and ageing them in a selection of some premium French barrels for achieving the freshness, elegance and pleasure that this wine offers. In this new second vintage, same process was followed.

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Color: Brilliant pale yellow with some green hints. Color will be evolving in the coming years into a lovely golden hints.

Nose: Lovely combination of flowers (fennel, acacia) and fruits (apricot, peach and Green Apple). Malvasia is really noticeable in the nose.

Mouth: Citric and fresh at the very beginning. In the mouth shows the juiciness and friendness from the Garnacha Blanca. Wine is elegantly full body and balanced due to the blend of the 3 varieties: **40% Garnacha Blanca, 30% Viura and 30% Malvasia** and the fermentation and aged in French ultra-light toasted Bordeaux barrels for 4 months.

LA CANDELERA 2019 is a versatile wine, ideal for paring with fat fishes, Asian food, Cured and demi-cured cheeses, White meat and all kind of Rissotto.

We recommend to enjoy this wine at 9°C -10°C

PRODUCCIÓN

6.000 Bot. 75 cl.