



Los Otros de ONDARRE

LA ÚLTIMA VIURA

Local Wine RESERVA 2019

JESÚS'S VINEYARD DOESN'T EXIST ANY MORE, BUT IT HAS LEFT US THIS FINAL GIFT. A WINE WHICH SUMS UP THE DEFINITIVE HISTORY OF EACH AND EVERY VIURA VINE THAT ONCE OCCUPIED THAT VINEYARD. THERE WAS A FIRST ONE, THERE WERE MANY MORE AFTERWARDS, BUT THIS IS THE FINAL ONE... LA ÚLTIMA VIURA.

VARIETY	100% Viura.
VINEYARD	Vineyard of one hectare with 45-year old vines and a yield of 30%.
HARVEST	11 September 2019. 2,480 kilos of grapes harvested. 20 kg. crates.
VINIFICATION	<p>Partially destemmed and vatted to maintain a temperature of 10° for a week, to ensure intense maceration and to gain in aromas. After natural bleeding, 1,700 litres of must were obtained and this fermented in a concrete egg-shaped vat.</p> <p>Aged for four and a half months on its finest lees, after which it was racked off into eight new barrels made of oak from central France, previously cured with the fermentation of other white wines. It spent 11 months in the cask.</p> <p>From one racking to another we could see that the wine was at home with its long time spent in the barrel. It was destined to become a Reserva, something that we knew intuitively from the low yield of Jesús's vines. Time proved us right.</p> <p>It was bottled on 14 March 2021.</p>
COLOUR	Still pale, it has evolved from green to golden hues and straw yellow.
AROMAS	A rosary of aromas, with floral notes, honey, white fruit and orange peel, to which subtle balsamic nuances have gradually been added.
TASTE	<p>Round and smooth, with a creamy texture. A firm mouth-feel, maintaining the long finish of aged white wines. A dry attack, deep volume and a long finish.</p> <p><i>1,497 bottles of this 2019 vintage were produced.</i></p>



Avenida Mendavia, 30 · 26009 Logroño · La Rioja (Spain) · T.: (+34) 941 235 299 · info@bodegasolarra.es

www.grupobodegasolarra.es