



# 2016 CONDE DE LOS ANDES BLANCO

## WINE DATA

### Producer

Bodegas Ollauri

### Region

Rioja (D.O.Ca)

### Country

Spain

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### Wine Composition

100% Viura

### Alcohol

13.13 %

### Total Acidity

5.42 G/L

### Residual Sugar

1.3 G/L

### pH

3.56



## DESCRIPTION

Pale yellow with golden reflections. Very complex and harmonious, with notes of citric fruits and white flowers, fine vanilla and the toasted touches of the maturation in oak. On the palate, it is fresh, crisp and structured, with good acidity. The very juicy aftertaste is silky and persistent.

## WINEMAKER NOTES

The vineyards are in the 'Viñas en Briñas' area, between the municipalities of Briñas (Rioja Alta) and Labastida (Rioja Alavesa). The climate is Mediterranean, with quite a strong Atlantic influence. After a dry and hot summer, the long 2016 vintage benefited from a good weather and the harvest achieved a high quality. Rioja's Regulatory Council qualified this year as 'Very Good'. The vines are approximately 30 years old, and the soils are clay-limestone. The grapes were hand-harvested at the beginning of October. The wine undergoes 3 months of fermentation with its lees in new French oak barrels, and then matures in the same French oak barrels for 6 months. After bottling, it rests for 1 year before becoming available.

## Interesting Fact

Conde de los Andes is the name of the one of the most famous wineries and cellars in the Rioja region. It was bought in 2014 by the Murua family, owners of Bodegas Muriel, who has lovingly restored the cellars to their former glory and has preserved the more than 400,000 white and red bottles that are the winery's legacy, with a few dating back to 1892.

## SERVING HINTS

Recommended serving temperature between 48 - 50° F. Pairs well with all kinds of fish, white meats in light sauces and soft cheeses.