



## Muñarrate Blanco

*The refreshing personality of Viura grapes. A bright white with an oily texture and memories of citrus fruit.*

Designation of Origin: Rioja

Grape varieties: Viura and Malvasía Blanca

Soil: Chalky clay

Age of vines: 40 years

Harvest date: First week of October

Grape harvest: Manual

*Vinification: Harvesting is carried out manually and the grapes are transported in small, 1000 kg trailers. Due to the proximity of the winery, transport time is minimal, thereby preventing grape oxidising. Once in the cellar, the grapes are destemmed and gently pressed. The must is then cooled down to 14 °C and left for 48 hours before being racked. Fermentation takes place under controlled temperatures, starting at 14 °C and ending at 17.5 °C. The process lasts three weeks. The wine is then sulphited but left over lees for one month, in order to achieve greater volume in the mouth. At this time, it is racked and cold-stabilised to make it ready for bottling.*

*Tasting notes: Colour straw white, bright.*

*Nose: Fresh, intense. In the still glass, it offers hints of freshly cut hay. Upon swirling, hints of fennel and bay leaves appear against a mineral background, accompanied by notes of citrus fruits.*

*Mouth: The first impression is of friendliness. It is smooth and glyceric, with multiple flavours of white fruit, pears. Cheerful, refreshing finish.*

# Solabal

**Bodega y Viñedos Solabal**

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