

DIEZ-CABALLERO Viura Dulce 2023

D.O.Ca. Rioja (Rioja Alavesa)

Bodega Diez-Caballero

España

Robert Parker WINE ADVOCATE Issue Date, Jan 26, 2024

Jancis Robinson by Tamlyn Currin, August 17, 2024



INFORMACION DE LA BODEGA

DIEZ-CABALLERO is a family winery, located in ELCIEGO, inherited from our grand-parents. Our wines are made with TEMPRANILLO grapes, from our own vineyards, in the style of a traditional Bordeaux *châteaux*, relatively rare in Rioja. Rigorous pruning in combination with environmentally-friendly growing practices allow us to achieve a perfect blend of the traditional and the modern, leading to highly expressive wines with great fruit flavours - **ROOTS, SOIL and FAMILY.**

Technical Specifications :

Vintage:	2023
Appellation:	D.O.Ca. Rioja (Rioja Alavesa)
VINO DE ZONA : RIOJA ALAVESA	
Varietal:	95% VIURA Y 5% MOSCATEL
Alcohol:	12%
pH:	3,50
TA:	5,31g/l
Residual Sugar:	58 g/l

Packaging: Bottle: 75 cl Case: 6 bottles Temperature: 58° - 64° F.

Vintage Characteristics: April brought us the joy of seeing thumbs sprout once again. Fruit set was very correct. The average temperatures, somewhat cool in April, gave way to an irregular summer in July, with very hot days until September. September accompanied us very well with light rain showers, fresh dawns, and good leaf health. Selective harvest due to uneven ripening in our vineyards, especially in Viura grapes.

Vineyard Characteristics: "Viura and Muscatel" grapes from the heads of our "Valles" Estate in Elciego, with an age of 35 years.

Production: Handpicked. Controlled fermentation at low temperatures, in 225-liter barrels, with indigenous yeast. Aged in barrels for 3 months, on lees, with periodic batonnage.

Robert Parker WINE ADVOCATE

The 2023 Viura Dulce was an unexpected sweet white, with notes of syrup and candied pears. It is light and has 58 grams of sugar. 1,000 bottles.

Jancis Robinson by Tamlyn Currin

Full bottle 1,176 g. 95% Viura, 5% Moscatel. From a 35-year-old vineyard. Hand-picked. Low-temperature spontaneous fermentation in 225-litre barrels. Aged in barrels for three months on lees with periodic bâtonnage. TA 5.31 g/l, pH 3.5, RS 58 g/l. I'm not sure I've tasted a sweet Viura before. The oak has given it a distinctly coconutty aroma, and new-barrel taste in the mouth. Also coconut and white chocolate on the palate. It's gently and creamily 'green', not unlike a matcha latte made with coconut milk. A tad too much oak? Perhaps another year in bottle will ease out the too-muchness. Just the sort of wine I'd want to pair with one of my sister's matcha macarons. (TC)



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