

POLUS

PROTECTED DESIGNATION OF ORIGIN RIOJA RIOJA ALAVESA

Area : Rioja - Rioja Alavesa

Grape variety : Viura - 100%

Alcohol content : 13,5 % - 35 g/l sugar

Bottle capacity : 375 ml

Type of soil : Clay-limestone

Quantity available : 1 500 BT



Production of late harvest

- 80-years-old vineyard.
- Reasoned culture.
- Harvest « passerillée », harvested by hand in December.
- Slow pressing of the grapes.
- Alcoholic fermentation at 15°C for 25 days.



Tasting

Visual : Gold yellow

Nose : Honey, quince, vine peach.

Palate : Nice acidity-sweetness balance, ample.

Serving temperature : 14°C

Food and wine pairing : Polus late harvest, can be enjoyed with citrus-based desserts, chocolate, smoke starters or blue cheese such as Roquefort.



Vineyard

On the plain in front of the booth in La Llana, where the slabs cover the earth, the vines of old Viura white grape grow that twist with the years.

At the time of harvest, we will leave a number of vines unharvested. These clusters are exposed to the sun, to the autumn wind, to the vegetative stoppage of the vine and to the cold of the first days of winter. The result is a raisin of the grains, concentrating the sugars.

Once harvested, the healthiest grains will be selected so that after pressing, a slow but intense fermentation begins. The result, a surprising wine.

BODEGAS LOLI CASADO
RIOJA ALAVESA

<https://bodegaslolicasado.com/>

Avda. La Póveda, n46 | 01306 Lapuebla de Labarca | Álava | España
loli@bodegaslolicasado.com | +34 678 04 14 84