

# Nivarius 2023 Tempranillo Blanco (Rioja)

WineWise Code	SNI-TEB23
Country	Spain
Region	Rioja
Color/Style	White
De-stemming %	Complete
Fermentation vessel	Stainless steel
Additional fermentation notes:	Pumpover Fermented 15 days
Aging Vessel	100% Stainless Steel
Aging duration	4 months
Filtered?	Yes
Fining Agent	Bentonite
Yeast protocol	Cultured
Malolactic conversion	No
Additional maturation details:	Lees contact - 4 months
Added sulfur	Yes, 60 mg/L
Varieties	100% Tempranillo Blanco
pH	3.38
Residual sugar	0.52
ABV	13.5
Acidity	5.9 Tartaric
Closure type	Natural cork
Annual production	17000 cases
Certified vegan?	No
Other interesting facts:	4 months on fermentation lees, periodically stirred every week.
Primary vineyard name:	Selection of vineyards in the VALLE DEL IREGUA, LADERAS DELMONCALVILLO and MONTES DE CLAVIJO.
Soil types	Calcareous, Alluvial
Elevation	550-700
Vine age	15
Vine yields	50 hl/ha
Farming Practices	Practicing sustainable
Harvest method	Manual harvest
Other interesting vineyard details:	Mixture of ferrous clay with calcareous clay and a sandy component of degradation on the surface. The mixture lends agility, depth and great volume on the palate.

## WineWise Notes on Producer:

Proelio is one of three wineries belonging to Javier Palacios, each dedicated to different genres : Nivarius exclusively (and most unusually) to white Rioja, Trus to Ribeira del Duero, and Proelio to red wines. The vineyards are relatively high in the Rioja Alta at 650 meters, and offer an impressive variety of soil types and inclinations. But they are generally north-facing and have an average age of 45 years. Also, unusually for the region, the wines are produced 85% from their own holdings. Farming practices are very traditional, with all the plowing done by horses. The estate is in the second year of conversion to organic certification. Fermentation via indigenous yeasts is achieved in large wooden vats, with further aging all done in increasingly large barrels and final assembly executed in concrete.

## Producer Notes:

Bodegas Nivarius is a singular and unique winery in Rioja, as it exclusively produces whites with native varieties such White Maturana. Nivarius is fully dedicated to producing white wines from high elevation vineyards and native Rioja varieties, a pioneering initiative in this land of reds. Nivarius works with over 60 hectares of vineyards at extreme elevations to produce impeccable whites that strive to express the character and genuine personality of the region's local white varieties.



## WineWise Notes:

2021 was our first importation from Nivarius, making a deafening noise, given its insignificant cost, and signalling the seriousness of this entrant to the field of white Rioja. Tempranillo Blanco is a relatively rare white mutation of its ubiquitous red forbear. It brings to the table a unique character –aromatically, it is suggestive of Grüner Veltliner, but the palate is more reminiscent of Rhône varieties such as Roussanne. The ultimate result is beguilingly original, and the price, as already stated, bears no relation to the wine's quality.

