

Frederick's

Jesús Madrazo Rioja Blanco Reserva 2020

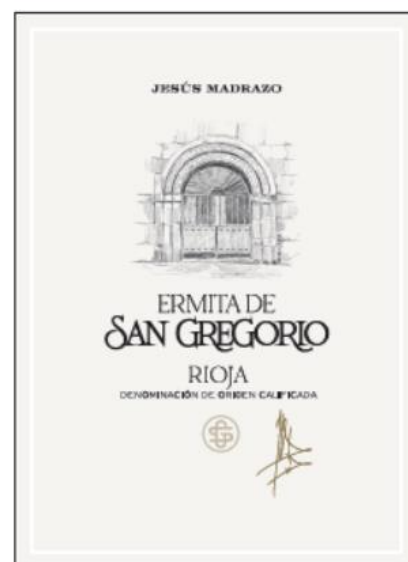
“Ermita de San Gregorio”

DETAIL

BLEND	95% VIURA & 5% MALVASIA
VINTAGE	2020
TYPE/SIZE OF BOTTLE	BORDEAUX, 75 Cl.
TOTAL PRODUCTION	1,600 Bottles
DO REGION	RIOJA DOCa
ZONE/SUBZONE	Rioja Alavesa / EL VILLAR
BOTTLING DATE	30 th January 2023
RELEASE DATE	April 2023

ANALYSIS (20/4/23)

ALCOHOL %	14.24 %
TOTAL ACIDITY (<i>Tartaric</i>)	5.0g/Ltr
pH:	3.42
RESIDUAL SUGAR:	2.1g/Ltr
SO2 (<i>Free/Total</i>)	16/107 ppm



VINTAGE ASSESSMENT Classified as 'VERY GOOD' (in spite of COVID!)

Overall, 2020 was a very hot and humid year. A dry January and February (with a brief, good snowfall on January 21st) was followed by a rainy spring and a late snowfall at the end of March. As a result of these conditions, and a hot April and May, the vines sprouted very early and so were impacted by a harmful hailstorm on June 16th that dramatically reduced yields. August was very hot but was followed by rains and irregular temperature fluctuations in September and October, which resulted in some worrying mildew attacks. Although the 2020 shows a high annual rainfall, most came in autumn and winter so will benefit the 2021 vintage cycle. A difficult year, but with very good results!

WINEMAKING

We hand-selected the grapes from an exceptional plot of 40-year-old Viura vines near the small town of Villar in the area of Viñaspre, a cool and high part of the Sierra de Cantabria in Rioja Alavesa. On arrival at the winery, the grapes were transferred immediately to the pneumatic press and macerated with dry ice before a direct, gentle pressing. Following the alcoholic fermentation in stainless steel, the final fermentations took place in various barrels of French oak (90%) and Acacia wood (10%). The wine was then aged for 3 months on its fine lees before racking and a further 5 months ageing in the same barrels, until stabilisation and bottling in January 2023.

WINEMAKERS DESCRIPTION /TASTING NOTE

A very attractive, polished golden-yellow colour. Clean and focussed aromas, with good intensity and notes of ripe, white stone fruits, acacia honey, aromatic herbs and white pepper. A warm and tasty wine on the palate, with a ripe, unctuous mouthfeel and very good acidic length. It is a gastronomic wine to accompany meaty fish, such as monkfish or turbot, and it also goes very well with poultry and other full-flavoured white meats. This is my first white wine since leaving Contino Estate in 2017 and I recommend that it should be opened half an hour before serving so that it has a chance to breathe and is also not too cold!