

# Nivarius 2017 La Nevera (Rioja - Maturana Blanca)

WineWise Code	SNI-NEV17
Country	Spain
Region	Rioja
Color/Style	White
De-stemming %	Whole cluster
Fermentation vessel	Stainless steel
Additional fermentation notes:	Pumpover 20 day fermentation
Aging Vessel	100% Stainless Steel
Aging duration	36 months
Filtered?	Yes
Fining Agent	None
Malolactic conversion	No
Additional maturation details:	Lees contact- 36 months
Added sulfur	Yes, 60 mg/L
Varieties	100% Maturana Blanca
pH	3.09
Residual sugar	0.51
ABV	13.5
Acidity	6.6 Tartaric
Closure type	Natural cork
Annual production	10600 bottles
Certified vegan?	No
Other interesting facts:	The wine is aged for a minimum of 36 months in stainless steel tanks where it is regularly riddled to give the wine a fuller mouthfeel, to protect it from oxidation and to keep sulphite levels low. The wine is 2 more years aging in bottle.
Primary vineyard name:	La Nevera Meaning: Fridge
Soil types	Gravel
Elevation	850
Vine age	15
Vine yields	40 hl/ha
Farming Practices	Practicing sustainable
Harvest method	Manual harvest
Other interesting vineyard details:	Single plot, Finca La Nevera 4.3 Hectares, in the upper part of the Valle del Iregua. Special variety: Maturana Blanca. The soil is sandy of degradative origin from sandy-siliceous colluvium rocks, which occupies the first horizon, then siliceous sands are mixed with a light layer of clay 5-10 cm thick which retains water. This mixture brings freshness, silkiness and longevity to the wine.

## WineWise Notes:

We have, in Viña Ijalba's wine, the mother of all Maturanas Blancas. So it took something utterly exceptional for us to take on another. From old clones grown in a single 4.3 ha. vineyard at between 680 and 750 meters of altitude, the wine was fermented in French barriques but, crucially, aged on the frequently-stirred lees for 36 months in steel, being bottled and released exceptionally late. The result is taut and slightly austere, especially given the variety's capacity for voluptuousness. But the focus and length are simply prodigious. Another white wine for connoisseurs.

## 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.

