

SUAÑÉ WHITE

RESERVA 2020

LIMITED EDITION 6.498 BOTTLES

THE PROJECT

ALONSO & PEDRAJO: A close and long-lasting friendship between two families who encouraged each other to embark on the dream journey of making their own wine. We wanted to live our project to the last drop. To attend and savor each stage with the attention and detail it requires. We move from theory to practice in 2011. We chose the land, and, in October 2013, we had our first harvest. We have come a long yet very intense way. And we are proud of the first results: the respect and the minimum intervention in the cultivation and vinification techniques already allow us to produce wines that seek to surprise with their character and originality not forgetting the origin of the grapes of the most western Rioja at the foot of the Montes Obarenes.

We are the first generation, the first in our family to dedicate ourselves to the vineyard and to winemaking. For us, the pride is precisely to begin this adventure that is changing our way of living and of considering our future increasingly close to the land, the people, and the wine. We hope to be the origin that will allow future generations to say that the cultivation of vineyards has been a tradition in our family.

MINIMAL INTERVENTION: Wines in which we seek the maximum expression of the grape through the minimum possible intervention, aiming to preserve the fruit and the uniqueness of the different vineyards separately, and the personality of each year, trying to find its best expression as a whole. Wines made without hassle, taking all the time needed to make them convincing, without artifices, direct, reflecting as much as possible the characteristic nature of the land from where they come. Raw wines, without a make-up.

VITICULTURE: The vineyard is where the origin, the essence of our wines is. Responsible and reasonable viticulture of minimum intervention, with a meticulous care for the vineyards in their different cycles. Eliminating the use of chemical fertilizers, herbicides, or chemical products. The harvest is always done by hand in small cases of 12-14 kilos.



THE WINE

SUAÑÉ: The name Suañé comes from the phonetic transformation of the French word *soigné*, meaning refined, delicate, meticulous, and carefully crafted—just as we intended this wine to be.

VARIETY: 85% Viura and 15% Sauvignon Blanc.

VINEYARDS: A blend of three plots. The Viura comes from two vineyards: the first, located in Villalba de Rioja at 590 meters of altitude on clay-limestone soil; the second, in Haro at 580 meters. The Sauvignon Blanc comes from our estate "Finca La Cala" in Villalba, this being its first harvest. It lies between 590 and 615 meters above sea level on highly weathered clay-limestone soils, which provide excellent drainage and a notable mineral richness.

HARVEST: Manual harvest in 12–14 kg cases. Bunches were hand-selected on a sorting table.

WINEMAKING: The grapes were gently destemmed, then fermented and macerated with their skins for 12 days. Alcoholic fermentation occurred spontaneously with indigenous yeasts. After gentle pressing in a vertical press, the wine was transferred to 228-liter French oak barrels. It aged for 13 months with weekly lees stirring (*bâtonnage*) until racking. It then refined and settled for 8 more months in concrete tanks on its fine lees for natural clarification. A light filtration was carried out before bottling to remove the lees.

This is a low-intervention wine, with only a small amount of sulfur added at the end of alcoholic fermentation and prior to bottling.

AGING: 100% French oak barrels for 12 months (20% first-use, 50% second-use, 30% third-use). After bottling, it was aged for a minimum of 15 months in bottle before release.

TASTING NOTES: Bright amber color with golden highlights. On the nose, it reveals a complex array of white flowers, citrus peel, apple tart, and ripe white fruit (melon, green pineapple), with subtle herbal notes, fine spices, and a toasted, mineral background. On the palate, it is fresh, vibrant, and broad, with fine, rounded tannins, silky texture, and excellent balance. Flavors of quince, chamomile, and stone fruit emerge, supported by lively acidity and a saline character. The finish is long, enveloping, and refreshing, with elegant persistence.

PRODUCTION: 6,498 bottles of 750 ml.

OTHER INFORMATION: Suitable for vegans.