Maetierra

MELANTE COLECCIÓN 2017

Authentic liquid confectionery.



ORIGIN

Maetierra was the beginning, our first project and the dream of Pepe Arambarri, founder of Vintae, who decided to embark on a wine adventure following in the footsteps of his wine-growing grandparents. Pepe rediscovered the Moscatel de Grano Menudo variety, which had disappeared from La Rioja, to create fruity and aromatic wines, a genuine revolution that is still thriving twenty years later.

Maetierra is an innovative winery at the service of one of the most modern plantations of white varieties of La Rioja. It was created with the aim of making whites for the taste of today's consumers, who find an explosion of fruit flavors in Libalis and Melante, fresh and enveloping wines.

Libalis and Melante are honest, easy-to-drink, natural wines, with no frills. It is the wine to share with your friends, a wine that tastes of laughs and shared confidences, the one you choose when you want to relax after a hard day, the wine that helps you create your detox moment of the day. A wine that tastes like Friday any day of the week.



Calahorra (La Rioja)



Maetierra



TECHNICAL INFORMATION

Varieties: Moscatel de Grano Menudo.

Vineyard: Vineyards planted in 1999 in the area of Calahorra.

Harvest: Manual harvest of botrytis-affected grapes in November. Selections of berries at the sorting table.

Winemaking: The fermentation in French oak barrels. When alcohol level reaches a certain concentration, the fermentation stops, leaving naturally sweet wine. After fermentation, short ageing on fine lees (3 months), racking and aging in the barrels utill bottling.

Aging: 9 months in French oak barrels

Alcohol Content 15,5% Vol.



TASTING NOTES

Colour: Old gold color

Nose: Aromas of orange skins, dried apricots, honey, but also fresh fruit, balsamic tones and notes of the barrel.

Palate: Its balance and liveliness are outstanding. Despite being a sweet wine, its acidity persists and a sublime intensity is achieved. A finish reminiscent of fruit compote.



2017 VINTAGE

Meteorologically complicated year with frosts, heavy rains and drought. A summer of warm days and cool nights favored the correct ripening of the vine as well as its optimal health status and high quality. Tasty, aromatic and balanced wines.

