

LIBALIS

LIBALIS SEMIDULCE 2023

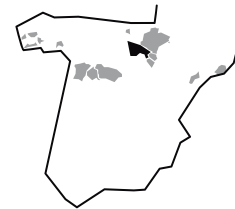
Fruity flavor explosion with a sweet finish

ORIGIN

Libalis was the beginning, our first wine 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, a fresh and enveloping wine.

Libalis is a collection of 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)



LIBALIS



TECHNICAL INFORMATION

Varieties: Moscatel de Grano Menudo, Viura and Malvasia.

Vineyard: Vineyards planted in 1999 in the area of Calahorra (Finca Zarcillo and Finca Mejorana).

Harvest: Night harvest from August 14 to September 9.

Winemaking: Cold skin maceration for 6 hours, fermentation at 16°C in stainless steel tanks, interrupted with cooling down to 0°C, so that fermentation is not complete and unfermented sugars remain, resulting in a natural semi-sweet wine.

Alcohol Content: 11,5% Vol.

TASTING NOTES

Visual: Pale yellow, clean and bright.

Nose: Aromatic intensity of Moscatel, combined with the freshness that the Viura gives it, we find notes of tropical fruits and nuances of white flowers. Fresh and fragrant

Palate: Pleasant and silky, the freshness of the white fruit harmonizes perfectly with its sweetness, resulting in an exceptionally well-balanced wine.

2023 VINTAGE

Vintage marked by the high temperatures of August, which forced a very staggered and careful harvest, achieving structured wines but maintaining the grade and freshness, with a greater aromatic profile.