



LIBALIS WHITE 2024

Fruity flavor explosion.

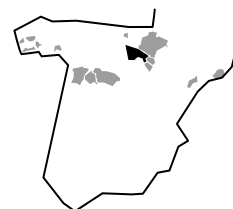


ORIGIN

Libalis was the beginning, our first wine and the dream of Pepe Arambarri, one of the founders of Vintae, who decided to embark on a wine adventure following in the footsteps of his grandparents. Pepe recovered the Grano Menudo Moscatel variety, which had disappeared from La Rioja. Fruity and aromatic wines that created an authentic revolution that is still alive today, two decades 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)



AWARDS

Gold Medal

Sakura Japan
Women's Wine Awards
2018. 2016 vintage.

Gold Medal

Challenge International
du Vin 2016. 2015
vintage.

Gold Medal

Muscat du Monde
Awards 2015.
2014 vintage.

Gold Medal

Concours Mondial de
Bruxelles 2012. 2011
vintage.

Silver Medal

Concours Mondial de
Bruxelles 2011 and
2010. 2010 and 2009
vintages.





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).

Vendimia: Night harvest from August 26.

Winemaking: Cold maceration of the must with the skins for 6 hours, controlled fermentation in vat at 16°C. Aging on the fine lees for 2 months

Alcohol Content: 12% Vol.



TASTING NOTES

Colour: Pale yellow, very clean and bright.

Nose: High intensity, as is typical of Muscat, very fresh, with a background of tropical notes, with notes of white flowers giving it a lot of complexity. Fresh and fragrant.

Palate: Very pleasant and silky, an explosion of white fruit and fresh grape flavors with a sweet character.



2024 VINTAGE

The 2024 growing season began with a mild winter and little rainfall, followed by a somewhat unstable spring. Summer was moderately warm, allowing for slow and balanced ripening. The harvest was shaped by episodes of rain that required a swift and well-coordinated picking process. The result was a slightly lower yield, but with grapes of excellent quality.