



## D.O. Ca. RIOJA BLANCO SEMIDULCE

EL  
GRAN  
JEFE

**AÑADA: 2025**

**VARIETADES:**

MALVASÍA & VIURA

**VITICULTURA:**

**Location:** Montalvillo Estate on the slopes of the Sierra de Yerga, one of the foothills of the Iberian System, in the easternmost part of the Rioja DOCa.

**Altitude:** Malvasía 580 m. / Viura 500 m.

Orientation: Northwest - Southeast

**Morphology:** Vineyards planted on a hillside. Vines in gravel.

**Soil:** Medium-depth loamy soil with a high presence of gravel, low organic matter content at the surface, and high limestone content at depth.

**Climate:** Inland Mediterranean, with dry summers and rainy autumns and springs. The altitude and slope result in more rainfall and cooler summer nights.

**ELABORACIÓN:**

**Harvest:** Grapes harvested at night, reaching an alcoholic potential of 13.5°.

Production: Gentle pressing in a horizontal pneumatic press, followed by settling of the must.

Fermentation takes place at a low temperature (15°C) for 15 days, preserving the fresh and fruity aromas.

**Style:** Before the end of fermentation, with a residual sugar of 20g/L, the process is stopped by filtration and cooling, thus obtaining a semi-sweet, balanced and aromatic white wine.