

GRAFT
WINE COMPANY

LAVENTURA VIURA / MACROBERT & CANALS S.L. /
2018 / RIOJA / SPAIN

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PRODUCER

A small family wine cellar MacRobert & Canals producing high quality wines in Rioja. Baptised first as "Laventura" in 2013 combining "aventura" and "ventura". This small family cellar has been recently re-named MacRobert and Canals after the winemaker Bryan MacRobert and his father-in-law Fernando Canals.

MACROBERT & CANALS S.L.
BODEGA Y VIÑEDOS D.O.Ca. RIOJA

VITICULTURE + VINIFICATION

This wine is made from vineyards above 500m from the town of Villabuena on the limestone soils on the south western slopes of the Sierra Cantabria. Picked into small crates and sorted. The juice is lightly pressed and then settled over night before being racked into barrel. Fermentation using natural yeasts barrel fermented and aged in barrel for one year. Depends on the vintage. The oak is used to stabilise the wine and is not used to impart any flavours to the wine.

TASTING NOTE

The vineyards are exposed to a cooling breeze from the north and soft sunshine that helps to ripen the grapes slowly retaining the tension in the wine. The wine is aged in large wooden vats for one year. It is a fresh refined example of the grape Viura.

FACTS + STATS

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|---------------|-------------------|
| WINEMAKER | BRYAN MACROBERT |
| VARIETIES | 100% VIURA |
| APPELLATION | RIOJA |
| FORMAT | 0.750L |
| CLOSURE | AGGLOMERATED CORK |
| ALCOHOL | 12.5% |
| SUGAR | 3.2 G/L |
| TOTAL ACIDITY | 5 G/L |
| BIODYNAMIC | NO |
| VEGAN | YES |
| VEGETARIAN | YES |
| TOTAL SULPHUR | 90 MG/L |
| CASE SIZE | 6 |



