

GRAFT
WINE COMPANY

LAVENTURA RIOJA VIURA / LAVENTURA BODEGA Y VIÑEDOS / 2020 / RIOJA / SPAIN

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PRODUCER

The first vintage was made only in 2013, but already Bryan MacRobert's wines are winning many plaudits. Small parcels of old vines, inaccessible to most farm machinery and ploughed by mule. Terroir before barrel. MacRobert & Canals are consistently producing some of the most exciting wines to come out of this ultra-traditional region, both respecting tradition, the land and yet looking to the future.



VITICULTURE + VINIFICATION

From a small parcel of young Viura vines in Villabuena, dry farmed to low yields. In the cellar we naturally ferment and age this wine for one year in large, old, 600-litre French oak foudres. Biscuit and cookie dough aromas on the palate from one year lees ageing without battonage in barrel.

TASTING NOTE

The Laventura Viura is from a single parcel in Villabuena. It has a lemon colour with primary fruit aromas of apple, pear, lime and peach. Some secondary aromas are present from the ageing for one year in large French oak barrels on the lees. It is medium-bodied, with moderate acidity and alcohol and a persistent finish.

FACTS + STATS

WINEMAKER	BRYAN MACROBERT
VARIETIES	100% VIURA
APPELLATION	RIOJA
CLOSURE	AGGLOMERATED CORK
ALCOHOL	13%
SUGAR	2.5 G/L
TOTAL ACIDITY	5 G/L
ORGANIC	NO
BIODYNAMIC	NO
VEGAN	YES
VEGETARIAN	YES
TOTAL SULPHUR	100 MG/L
CASE SIZE	6

