



Bodegas Juan Carlos Sancha Ad Libitum Tempranillo Blanco 2018



REGION	D.O.C. Rioja: Tobía River Baths, Rioja Alta.
VITICULTURE	USDA Certified Organic. The vineyard was planted in 1997 at a height of 565 meters above sea level on terraces in the Najerilla Valley.
VINICULTURE	Manual harvest in 15 kg boxes during the second week of October. After destemming, the grapes are direct pressed and fermented in stainless steel. Yield: about 6,000 kg per hectare.
SOIL	Clay-calcareous soils with high iron content and boulders.

GRAPES

100% Tempranillo Blanco. Its origin is found in the genetic mutation of a single strain of Tempranillo Tinto found in 1988 in an old vineyard located in Murillo de Río Leza, La Rioja. The development of this variety was part of the Research Project for the recovery of native minority grape varieties in the Rioja D.O., carried out at the University of La Rioja and directed by professors Juan Carlos Sancha and Fernando Martínez de Toda. The Regulatory Council of Rioja approved the inclusion of this variety in the Denomination of Origin in 2007. The Tempranillo Blanco variety genetically matches 97% with the Tempranillo Tinto variety. The leaves and the grape cluster shape are identical, so are their sensitivity to diseases and pests. Both varieties have short maturation cycles, which allows them to be grown in any sub-area of Rioja, even in areas where maturation is later. The Tempranillo Blanco vines have a medium-high vigor and the grape clusters are small in size and have a low average weight.

ALCOHOL 13.5%

PRODUCTION 6,000 bottles

Bodegas Juan Carlos Sancha belongs to a vineyard nursery placed in Baños de Río Tobía (Rioja Alta) located in the coldest zone of the Rioja appellation, on clay-calcareous soils that are perfect for the development of “Tempranillo Blanco” and “Maturana Tinta”, the indigenous varieties of this region.

After a project of investigation “Variedades de Vid Minoritarias en la D.O.Ca. Rioja” (Minor Varieties of Rioja Wines) for 5 years, studying the potential of growing and elaboration of these varieties helped by the University of La Rioja, The Consejo Regulador Rioja D.O.Ca. and the CIDA (I+D) from Rioja Government, Juan Carlos Sancha decided to start this new project making handcrafted wines reflecting the peculiar characteristics of “Tempranillo Blanco” & “Maturana Tinta” varieties by organic viticulture.

Harvest 2018: Harvest rated as good by the Regulatory Council of the D.O.Ca. Rioja, In the area of Alto Najerilla, it has been a year of very high rainfall in the spring and early summer and of significantly lower temperatures. However, the months of September and October have been dry and with temperatures higher than the average, together with very cold temperatures at night, they have achieved a healthy harvest with interesting characteristics. The harvest has a higher production than in previous vintages.

Climate: With a strong Atlantic influence, in one of the coolest areas of Rioja, with cold winters, mild summers, and soft and long autumns. The great variation of temperature between day and night causes a slow maturation, which is very suitable for the synthesis of polyphenols and aromatic development.