

El Pacto Blanco

THE FACTS

COUNTRY: Spain

REGION: Rioja

APPELLATION: Rioja

CEPAGE: 90% Viura, 6% Malvasia, 4% Grenache Blanc

WINEMAKING: Maceration of entire bunches for 24 hours to achieve greater aromatic richness and fullness in the mouth. Subsequent maceration for six hours with the skins and then pressing. Static debourage by decantation and racking to remove the lees. Fermentation is spontaneous with the native yeasts of the grape, at a low temperature (between 16 and 18 degrees). In the final part of the fermentation, the wine passes into different sizes oak casks.

ALCOHOL BY VOLUME: 13.0%

AGING: Partially aged for 12 months

ANNUAL PRODUCTION: 5000 bottles

THE STORY

El Pacto (The Pact) is a pledge to fight against the

disappearance of genuine village wines. It is a look into the past and the origins of the purest Rioja, a tribute to the winegrowers who breathed life into rural areas and to that gentle routine where time, proximity and the community are greatly cherished.

Viñedos El Pacto is a tribute to the ancestors of Richi

Arambarri and Raúl Acha, the driving forces behind the

project, to the people who endeavoured, more than 50 years ago, to preserve a precious wine-growing heritage for the future while avoiding the rush to industrialise wine production. A return to small-scale farming, to the vineyards and the sites, to natural viticulture —a pact that, now more than ever, is absolutely necessary.

THE ADJECTIVES

OVERALL: Complex, elegant and fresh

AROMAS / FLAVORS: Complex, with notes of hay, cream and pastries

MOUTHFEEL: Structured, great acidity and rounded by its silky sensation

THE SELLING POINTS

A vibrant expression of Rioja's terroir

AWARDS: 93pts Tim Atkin, 92pts James Suckling

SUSTAINABILITY: Vegan

PAIRINGS: Risottos, foie-gras, pasta, seafood, sushi, white fish, cured cheeses.

