



S A N C H A



aD Libitum

MATURANA BLANCA

Our *Ad Libitum Maturana Blanca* stands out for a unique trait: it's made from grapes grown in the oldest known vineyard in the world for this variety. Its development was part of a Research Project aimed at Recovering Minor Native Grape Varieties in the DOCa Rioja. The vineyards were planted in 1997, using Maturana Blanca vines rescued from two old vineyards in Sotés and Navarrete.

Despite this recent planting, the variety is an old acquaintance in the region. In fact, it holds the honor of being the first grape variety ever documented in Rioja's written history, dating back to the year 1622. It currently represents just 0.67% of all white vines in Rioja.

Our Maturana Blanca is planted at an elevation of 575 meters above sea level, on ancient terraces of the Najerilla Valley, with clay-limestone soils scattered with rounded stones. The cool climate of the area allows this variety to express itself fully, producing small, compact clusters and berries.

Fermentation takes place at 18°C in new 500-liter French oak barrels, followed by three months of aging on the lees in the same barrel. The result is a distinctive white wine, with aromas of white flowers, a glyceric texture, a touch of salinity, generous volume on the palate, and exceptional length.

Harvest

Vineyard planted in 1997. Grapes handpicked into 15 kg boxes, manually destemmed.

Aging

Fermented in oak barrels, aged for 5 months on the lees in the same barrel.

Vintages

2018, 2019, 2020, 2021, 2022, 2023