



Tentenublo 2020 Rioja Blanco

Region: Rioja (Rioja Alavesa)

Village: Viñaspre

Agriculture: Organic

Soils: Calcareous

Varieties: 30% Malvasía Riojana (Alarije), 30% Jaén Blanco, 40%

Viura

Harvest: 29 September - 10 October

Vinification: Grapes are pressed gently then fermented with native yeasts in 500L oak barrels and concrete tank. Aged on the lees for five months. (60mg/L TOTAL SO₂)

Production: 5438 bottles

Roberto Oliván and **Leyre Ruiz** of **Tentenublo** make honoring tradition look radical. A fourth-generation winegrower, Roberto farms 10 hectares composed of 30 parcels of vines in and around his and Leyre's home village of Viñaspre, in Àlava province. This is the Basque part of Rioja -- the Rioja Alavesa. The vineyards contain a traditional mix of local red and white grapes: Tempranillo, Garnacha, Malvasía Riojana, Jaén Blanco, Viura, and more, planted on some of Rioja's most interesting terroirs. They produce a unique and personal lineup that channel the energy and history of the land into long, laser-focused wines full of bright fruit, fresh earth, and pulsating mineral power.

Viñaspre sits high in the rugged foothills abutting the Sierra de Cantabria mountain range, and was historically an important village in the wine trade, due to its location on the road to Bilbao. The vineyards profit from extra altitude (up to 700 meters) and compelling geology, but are exposed to the winds, rains, and extreme conditions that are typical of mountain viticultural zones. *Tentenublo* is the local name for the ringing of bells meant to ward off hail storms.

All vineyards are farmed organically and vinified separately. Tentenublo's red wines always contain white grapes, which Roberto says adds a "chaotic" sensation to the center of the palate. For wine lovers who were reared on the mature, long-aged Riojas that dominate both the commercial market and popular understanding of the category, Tentenublo's take on Rioja feels revolutionary. Returning the focus to the soil, vinifying red and white grapes together by parcel and terroir, and bottling taut, energetic wines in place of the famous oxygen- and oak-inflected blends that embody Rioja's style presents a sizable risk to a small family winery. Tentenublo's delectable defiance of the global wine market's expectations makes this historic category even richer.

TENTENUBLO 2020 RIOJA BLANCO

An elegant white wine from an unusual blend of 30% Malvasía Riojana (aka Alarije), 30% Jaén Blanco (aka Calagráño), and 40% Viura (aka Macabeo), from one hectare of 45- to 67-year-old head-trained vines from four vineyards (El Pedrón, La Entrada, El Chorro, La Quemada) planted on shallow, calcareous marl soils on eroded slopes 550-620 meters altitude around the village of Viñaspre, in the Rioja Alavesa.

Grapes were harvested manually then pressed gently with a manual basket press, fermented with native yeasts in a mix of 500L Hungarian and French oak barrels and in concrete tank, then aged on the lees for five months.

Tentenublo Blanco is an ideal village white, showing loads of character and finesse for the price of a much simpler wine. It is fresh and chiseled, with silky florals and delicate white fruits that combine for a mouth-watering, mid-weight, swoon-worthy white.

Printed on the labels of Tentenublo Tinto and Blanco, alongside the name 'Rioja', is the winery's own abbreviation: V.L.A.V. This is a message that you are about to open a bottle of *Vino Libre de la Aldea de Vinaspre* ("Free Wine from the Village of Viñaspre").