

Castillo de
MAETIERRA




Castillo de MAETIERRA

vintae

STATE OF THE ART IN WHITE WINES

The only winery in La Rioja specialising in the elaboration of **white wines**.

Leading the way in the **Valles de Sadacia** country wines, the new Rioja indication of origin for exclusive white wines, which is causing nothing less than a revolution in the sector:

The **Valles de Sadacia** are formed by four of the seven Rioja valleys, declared a **Biosphere Reserve** by UNESCO in 2003 and whose geo-climatological conditions are perfect for white grape varieties. The Valles de Sadacia indication produces wines which combine the native white grape varieties from the region with some of the most highly prized white varieties world-wide. The latter are being introduced into the indication and can count on the magnificent qualities of the Rioja soil to bring out their potential to the maximum.

Harvesting and Fermentation process

Harvesting at **Castillo de Maetierra** always gets under way in the Rioja with the early ripening Muscat à petit grains from the approximately 40 hectares of white grape varieties owned by the winery.

Harvesting is carried out at night, between two o'clock and eight o'clock in the morning, when temperatures are lowest. This aspect is fundamental to assure the maximum quality of the grapes and their perfect condition on arrival at the winery.

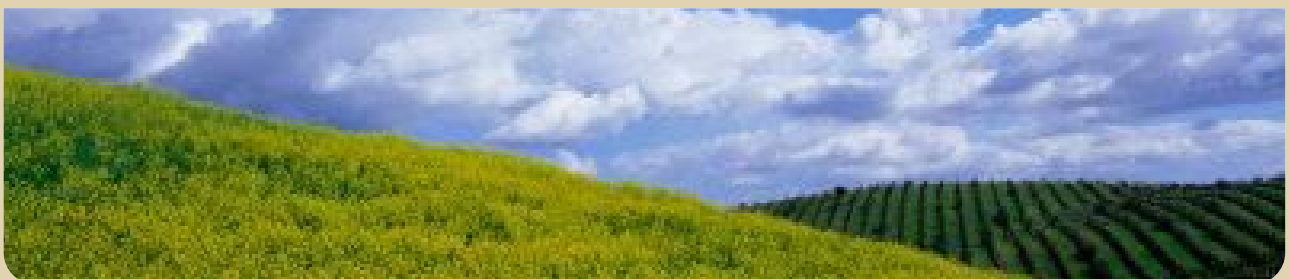
The Wines

Castillo de Maetierra produces only **exclusive, innovative, prestigious** white wines, which are distinguished for being delicate, elegant wines, yet at the same time capable of surprising the consumer with their **colour, aroma and flavour**, which is certainly why so many wine critics have described them as great state-of-the-art white wines.

Another singular characteristic of the dry white wines made at **Castillo de Maetierra** is their **longevity**. The combination of the three varieties (Muscat de petits grains, Viura and Malvasia) makes it possible to prolong their time for drinking into their third year with the optimum moment of consumption starting from the fifth month after bottling and extending to up to a year and a half later.

Limited production in order to achieve maximum quality; a policy reflected by the numbered labels on our bottles.

Castillo de Maetierra has developed a wide range of wines which seek to satisfy the different tastes of the many white wine devotees, ranging from dry, fresh and aromatic through elegant, soft and fruity to delicious sweet wines made with late harvested grapes.





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FACT SHEET

Dry Libalis is a wine born out of Libalis to satisfy consumers who are looking for this wine which surprises you with its fruitiness and yet has a drier palate. It is a wine which stands out for its intense fragrance and complex nose where blossom mingles with tropical fruit and hints of pâtisserie. In the mouth it is a dry wine, but surprisingly rounded and creamy, thanks to its high glycerine content and the polysaccharides and manoproteins extracted during its ageing on the lees.



VARIETIES

Muscat aux petits grains, Viura and Chardonnay.



ALCOHOLIC STRENGTH

12.5 % Vol



VINEYARDS

Finca Zarcillo.



HARVESTING

The fruit was picked in mid September. Picked into small crates. Grape selection inside the winery. Harvested by night.



TASTING NOTES

Dry Libalis has a pale straw colour with green hues, making it attractive to the eye, bright and clear. On the nose the wine amazes with its intensity and complexity. It has a deep, complex aroma which combines tropical fruit, white flowers and pâtisserie. In the mouth it is a full wine, surprising you with its high glyceric level, smoothness and roundness. It has a long, persistent finish and in the aftertaste the fruit, flowers and pâtisserie, etc. return once again.



FOOD PAIRING

Dry Libalis is perfect to accompany all kinds of vegetables, rice and pasta dishes, fish and shellfish. It can also be drunk with pale meat and lots of new-style dishes, bar snacks and tapas, as well as making an ideal apéritif wine.

Dry
Libalis



Presentation: 75 cl



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TECHNICAL DOSSIER

Libalis is a unique wine, capable of fascinating both consumers who come into contact for the first time with the world of wine, as well as surprising and seducing the most demanding connoisseurs. It is a modern, complex wine, with a deep, elegant bouquet. In the mouth it is an explosion of taste, silky-smooth, fruity and well-balanced with a long and pleasant aftertaste. Libalis is an excellent choice of wine for an aperitif and indispensable in any food and wine pairing.



VARIETIES

Muscat à petits grains (Apianae) 90%,
Viura 5%, Malvasia 5%



ALCOHOL CONTENT

12.5 % Vol



VINEYARDS

Reseda estate



HARVESTING

The fruit is harvested during mid September. It is placed in small crates and undergoes special selection at the winery. Harvesting is carried out at night



TASTING NOTES

Straw coloured, bright and clean. On the nose it presents an explosion of fruit, (peach, muscatel, pineapple, passion fruit . . .). In the mouth it continues to be very fruity, dense, syrupy and well-balanced. Long and generous aftertaste, leaving behind a lasting memory of topical fruit.



SERVING SUGGESTIONS

Perfect accompaniment to rice, sautéed vegetables and pastas, as well as foies, oven-baked fish and shellfish. It is also ideal as an aperitif. Highly recommended also with salmon and goat's cheese. Should be enjoyed at a temperature of 9 to 12°C

Libalis



Presentation: 75 cl



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TECHNICAL DOSSIER

Libalis Rosado is a rosé of great originality and excellent quality. A wine that combines the extraordinary qualities of Libalis, together with all the versatility of rosé wines. Libalis rosé displays great freshness and elegance, enhanced by subtle fruity notes that make this wine unbeatable as an accompaniment to rice dishes, fish and shellfish.



VARIETIES

Muscat à petits grains, Syrah.



**ALCOHOL
CONTENT**

12.5 % Vol



VINEYARDS

Finca Zarcillo state and selected post of centenary Syrah.



HARVESTING

The fruit is harvested and placed in small crates. It then undergoes special selection at the winery. Harvesting is carried out at night.



TASTING NOTES

Attractive, brilliant intense pink in colour. An enticing aroma in which the blend of tropical fruit and red berries come to the fore, coupled with floral notes. In the mouth it is silky smooth, combining to harmonious perfection an agreeable sweetness with fresh citrus notes that confer a long aftertaste to this wine.



SERVING SUGGESTIONS

Hors d'oeuvres, paellas and rice dishes, all types of fish and shellfish, white meats and mild cheese, tempura and vegetable minestrone. Should be enjoyed at a temperature of 9 to 12°C.

Libalis

ROSÉ



Presentation: 75 cl



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TECHNICAL DOSSIER

A Signature white wine made from a careful selection of grapes from vineyards with an especially low yield. Grand Libalis stands out for its aromatic intensity, its extreme finesse and delicacy and its exquisite taste. A wine of great singularity for those who seek the exclusive. The perfect wine for a very special occasion.



VARIETIES

Muscat à petits grains (Apianae) 95%,
Viura and Malvasía 5%



ALCOHOL CONTENT

12.6 % Vol



VINEYARDS

Reseda estate



HARVESTING

The fruit is harvested during the second fortnight in September. Harvesting is carried out at night and the grapes are specially selected at the winery.



TASTING NOTES

Pale and brilliant in colour; a wine of great complexity and great aromatic intensity with a predominance of exotic fruits. In the mouth it is soft and pleasant, perfectly balanced and with very good length.



SERVING SUGGESTIONS

Perfect accompaniment to rice, sautéed vegetables and pastas, as well as foies, fish and shellfish. It is also ideal as an aperitif. Excellent for food and wine pairing. Should be enjoyed at a temperature of 9 to 12°C.

GRAND Libalis



Presentation: 75 cl



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TECHNICAL DOSSIER

Naturally sweet, late-harvested white wine. Melante is the first sweet wine made from the Muscat grape in La Rioja. Pale straw in colour, it attracts the eye with its delicate golden highlights. Its aroma offers notes of flower blossom and honey, true to the origin of its name, and in the mouth it delights the palate with its finesse and wealth of subtle nuances. The perfect wine to accompany all types of desserts, or as an after-dinner drink to round off any meal. Pure liquid confectionery.



VARIETIES

100 % Muscat à petits grains (Apianae)



ALCOHOL CONTENT

11.5 % Vol



VINEYARDS

Reseda estate



HARVESTING

The fruit is harvested during the first fortnight in October and placed in small crates. It then undergoes special selection at the winery. Harvesting is carried out at night.



VINIFICATION PROCESS

Fermentation takes place at low temperature, which means that it is spontaneously interrupted once the alcohol level reaches a certain concentration, producing as a result a naturally sweet wine.



TASTING NOTES

Pale yellow in colour with golden highlights. Intense aromas of ripe fruit, honey and orange peel on the nose. In the mouth it is full-flavoured and dense, with hints of nuts and a perfect balance between sweetness and acidity. Long and pleasant finish.



SERVING SUGGESTIONS

Ideal accompaniment to foies, desserts, pastries and as an after-dinner drink to round off any meal. Should be enjoyed at a temperature of 6 to 8°

Melante



Presentation: 50 cl



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TECHNICAL DOSSIER

Late harvested naturally sweet white wine or "vin doux naturel" made from overripe grapes and aged in French oak. Melante Colección is a signature wine, made in very limited quantities, which displays extraordinary qualities. A wine of reference in its category and only for the most discerning palates. An authentic delight to the palate as a dessert wine and for very special pairing. Only made in exceptional harvest years.



VARIETIES

100 % Muscat à petits grains (Apianae)



ALCOHOL CONTENT

13 % Vol



VINEYARDS

Reseda estate



HARVESTING

The fruit is harvested during November and placed in small crates. Upon arrival at the winery, the clusters are carefully sorted and those which are not dried by over-maturation or do not present noble rot (*Botrytis Cinerea*) are rejected.



VINIFICATION AND AGEING

Fermentation takes place in French oak casks and is arrested spontaneously once the alcohol level reaches a certain concentration, producing as a result a naturally sweet wine. After fermentation, the wine is kept in the barrel for six.



TASTING NOTES

Antique gold in colour. Intense aromas of overripe fruit and honey, together with hints of smokiness and vanilla from the cask. In the mouth it is dense with good acidity which perfectly offsets the high sugar content of the wine. Long, lingering aftertaste.



SERVING SUGGESTIONS

Ideal accompaniment to foies, desserts, pastries and as an after-dinner drink to round off any meal. Should be enjoyed at a temperature of 6 to 8°C

Melante

COLECCIÓN



Presentation: 50 cl