Hacienda El Ternero Pribatibo Bianco Gran Reserva 2016



Region

With nearly 65,000 hectares of vineyard, the region of La Rioja lends its name to Spain`s most widely recognised wines. Rioja is split by three major districts; Alta and Alavesa to the north, which are higher in altitude and the hot dry Oriental district to the south (previously known as Rioja Baja). Tempranillo, Garnacha, Graciano and Mazuelo are the main red grape varieties used however more international varieties can also be used. The traditional aging classification system gives Rioja wines their distinctive style through the influence of extended ageing in oak barrels.

Producer

Hacienda el Ternero dates back to 1077 AD, when it belonged to the Santa Maria de Herrerea Monastery. The chapel still remains in the estate to shelter the patron saint, la Virgen de la Pera. The Bodega takes its name from the village of El Ternero where it is located. The village used to have just 156 people living there. In the 1960`s the entire village was sold to three Basque families who planted vineyards to sell grapes to large producers. In 2009, the current owner bought the village and launched the new brand of Hacienda el Ternero. Their 60 hectares of vineyards are in one of the highest areas of Rioja and sit at an altitude of 650m.

Tasting Notes

This is an old vine Viura, which El Ternero are only making in specific vintages, this being the first. Winning Decanter best in show in 2024 with 97 points. A single vineyard at 650m, the grapes are carefully selected, then pressed and spontaneously ferment in French Oak, where the wine matures on its lees for 19 months, and aged for a further 7 years in bottle. This is a rich and complex style of Viura. Layers of roasted pineapple, toasted white almonds, honey and defined smokey, wood flavours from the extended ageing.

Food

Pair with grilled white meats, roasted poultry, foie gras and all types of cheese.

Technical Information

Country	Spain
Region	Rioja
Grape(s)	Viura (100%)
Type	White
Style	Rich
Oaked Style	Oaked
Body Style	Medium bodied
Sustainable	Yes-sustainable practices

Dry/Sweet Style	Dry	
Alcohol Content	13%	
Closure Style	Cork	
Organic/Biodynamic	No	
Allergens	**Milk:**	No
	Egg:	No
Vegetarian/Vegan	**Vegetarian:**	Yes
	Vegan:	Yes

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