



# Ostatu

## BLANCO 2024

Know-how. This young white wine comes from vineyards aged between 30 and 80 years old and presents us with a blend of Viura and Malvasía, where the former takes the lead.

It stands out for its freshness and fruity notes, accompanied by a vibrant acidity that enhances its unique and distinctive personality.

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### Vintage

Manual harvest, using trailers with small loads, from September 18th to September 25th, 2024.

- Harvest: 2024
- Harvest Rating: Very good (provisional)
- Yield per hectare: 6.145 kg/ha
- Production for the 2024 vintage: 74.700 bottles

Climate: Mediterranean climate with significant Atlantic influence. Extreme differences between winter and summer.

- Precipitation: 605.52 liters
- Average Temperatures: min. 8.9°C / max. 18.92°C / average 13.8°C
- Effective thermal integral: 1495.74°C
- Days of rain: 127
- Days of frost: 14

### Viticulture

Grapes from the high areas of our vineyards, located in the villages of Samaniego, Laguardia, Elciego, and Leza, at altitudes ranging from 420 to 680 meters.

These vineyards rest on clay-limestone soils, low in nutrients, on south-facing slopes. The subsurface composition consists of multiple layers of white rock.

- Viura 85%, Malvasia 15%
- Planting density: 3000 vines/Ha
- Bush pruning

### Winemaking

The grapes undergo a mechanical destemming and crushing process. Subsequently, a cold maceration is carried out for several hours.

The must, along with the lees, ferments in stainless steel tanks for 24 days at a controlled temperature of 15-16°C. Later, it is cold stabilized.

Filtration is only performed for tartaric stabilization processes.

The wine is then kept in the vats until it is bottled.

### Data

- |                           |                                    |
|---------------------------|------------------------------------|
| • Alcohol: 13.10%         | • Volatile Acidity: 0.43 g/l       |
| • Total Acidity: 6.19 g/l | • Total SO <sub>2</sub> : 102 mg/l |
| • pH: 3.23                | • Reducing Sugars: 1.1 g/l         |
|                           | • Certificated organic wine        |



### Tasting Notes

This wine displays a charming pale greenish-yellow hue.

On the nose, it has a seductive intensity, where primary aromas of white flowers and fruits harmoniously intertwine with fresh hints of lavender and rosemary.

On the palate, it captivates with a velvety texture and refreshing liveliness that bestows exceptional harmony and roundness.

A very good vintage distinguished by its citrus and white fruit notes on the finish, evoking the juiciness of ripe apricots.