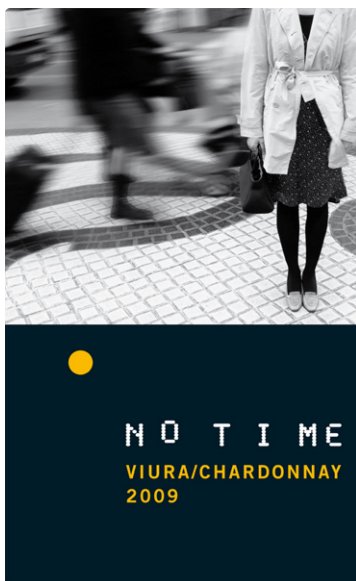


NO TIME Viura-Chardonnay 2009



Winery: No Time

Region: Navarra D.O.

Grapes: 80% Viura and 20% Chardonnay

Winery: The beginning of the winery was started in 1910 after phylloxera was eradicated from the region. The modern winery was founded in 1999 and has plantings of 80-year-old, head-trained Garnacha, Tempranillo and lesser amounts of Merlot, Cabernet Sauvignon, Viura and Moscatel. The vineyards are located 40 kilometers south of Pamplona in Northern Spain.

With the relatively recent influx of International grapes to Spain, we worked with the winery to focus on traditional varieties, namely Garnacha for red and rose, Tempranillo and Viura. We searched for lots which show an honest, clear modern style with clean fruit flavors and a sense of place.

Wine: Fruit is harvested at night to deliver the grapes to the winery at cool temperatures. Both varieties are macerated with skins for 3-4 hours looking for greater aromatic complexity. Varieties are fermented separately in temperature controlled stainless steel tanks. After fermentation, the wines are aged on their lees in tank for a few weeks, prior to being blended and bottled.

Reviews:

“Medium yellow. Nectarine and melon aromas are joined by a musky herbal quality. Supple, broad honeydew and pit fruit flavors are a bit loose-knit. Finishes with an echo of melon and decent length.”

87 points *International Wine Cellar* issue 152 Sept/Oct 2010



Selected by Aurelio Cabestrero®

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