

COUNTRY

REGION La Rioja

Spain

APPELLATION La Rioja

SOIL TYPE
Sandy clay limestone

VARIETAL(S)
0% Viura
0% Tempranillo Blanco
0% Malvasia

FARMING Traditional

WINEMAKER Angel Ortega



NV Orben "Chocolate" Blanco #2

IMPORTED BY European Cellars (Eric Solomon)

ABOUT THE PRODUCER

Orben creates a new wine concept based on old vineyards in Rioja Alavesa. 74 micro parcels of Tempranillo in the surroundings of Villabuena and Laguardia. Careful selection of grapes and the best technology get together in order to find the essence of the Tempranillo from the region, running away from the most traditional styles in the benefit of fruit, modernity, personality and elegance.

WINE NOTES

91 points, "The second release of the non-vintage white, the NV Chocolate N2, is quite different from the first one, as they now go for local grape varieties (rather than foreign) and the grapes and vintages are fermented and aged in different type of containers to achieve more complexity. It's still quite aromatic, exotic and perfumed; this time a blend of wines from 2016, 2018 and 2019, all vintages with good freshness, and it comes through in the blend being vibrant and tasty. This delivers a lot more than the first release." - Wine Advocate