

<u>91</u>

2013 Sabinares Blanco de Guarda

The 2013 Blanco de Guarda is a multi-grape blend from high altitude vineyards with high acidity, fermented in a variety of stainless steel, oak and concrete vessels. 2013 was a very cold year and they had to wait until November to start the harvest! They had to limit yields to achieve ripeness in this varietal mix dominated by Viura, but also with some Albillo Mayor, Alarije (Malvasía Riojana or Subirat Parent), Jaen, Palomino and even Chasselas Doré from odd vines interplanted with the reds in their old vineyards. The wine matured with fine lees for nine months. It has a golden color and some advanced aromas, clearly oxidative, with hints of nuts and something that reminded me of rusty nails, quite different. The palate showed some yellow fruit, with hints of quince and pollen, and a dry finish, quite serious. I think this is...

- Luis Gutiérrez (December, 2016)

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