



G.D.VAJRA

LIBERTY WINES

G.D. Vajra, `Pétracine` Langhe Riesling 2019

Langhe, Piemonte, Italy



PRODUCER

Aldo Vajra's wines are characterised by pristine flavours and clearly defined perfumes. These characters are attributable to the position of his vineyards at about 400 metres above sea level in the village of Vergne in the commune of Barolo. G.D. Vajra was established in 1972 and named after Aldo's father, Giuseppe Domenico Vajra. Aldo has been gradually increasing the area under vine to 60 hectares, of which 10 are Nebbiolo for Barolo, located in such strategic spots as Bricco delle Viole, Fossati, La Volta and Coste di Vergne. A traditionalist, Aldo adheres to old-style winemaking methods, though blends these with new techniques, such as temperature-controlled fermentation, to produce such superbly elegant wines.

VINEYARDS

The first vineyard dedicated to Riesling was planted in 1985 in Fossati, one of the highest vineyards in Comune di Barolo, on a south-east slope facing the morning sun. Soil here is a singular composition of gravel and sand. The second block was planted in 2000 in Bricco Bertone (Comune di Sinio). This is a north-east exposure on a hill characterized by limestone and homogeneous soils. The name Petracine comes from the Latin for Riesling, 'petra' meaning stone and 'racine' meaning root, indicating that it could grow in rocky soil.

VINTAGE

2019 was marked by an early bud burst, late flowering and a slow and progressive ripening that turned this vintage into one of the longest and latest of the decade. Early winter snows and moderate rain falls throughout the year preserved the water reservoirs and laid the conditions for a balanced phenolic ripening. Thankfully, the Langhe were spared from both the April frost and the dramatic heat of late June, albeit a severe hailstorm hit the vineyards on September 5th. Low yields from flowering, slow ripening and a late harvest, give excellent maturity profile and great acidity to the wines.

VINIFICATION

The 2019 vintage was picked over just two days, on September 20th and 21st due to the very low yield. All the grapes were harvested by hand to preserve whole bunches. After gentle pressing and a brief cold settling, the must was fermented in stainless steel tanks at 15-18°C lasting approximately 20 days. After fermentation, the wine had only minimal contact with its lees but remained in tank for six months prior to bottling. The wine was released a further six months after bottling.

TASTING NOTES

Pale lemon yellow in colour, this is a fresh, youthful wine with zesty lemon-lime aromas and classic mineral notes. On the palate, it is dry and clean, with good structure and flavours of crisp ripe apple and a long, citrusy finish.

Grape Varieties	100% Riesling
Winemaker	Aldo & Giuseppe Vajra
Closure	Natural Cork
ABV	12.5%
Residual Sugar	1.9g/L
Acidity	7.42g/L
Wine pH	2.96
Notes	Certified Organic, Vegetarian, Vegan