

# Viña Barracallo "Renques de Chenin"

Reading instruction: The following should be read out loud with a sense of pathos and a certain level of pomposity!



## RULEI Viña Barracallo Renques de Chenin

RULEI Winery

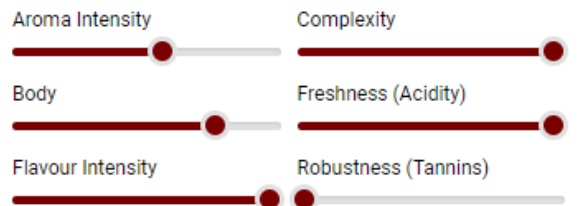
Contemplation wine

2018 Still White

DKK 152,00 - DKK 130,00 /0.75L

**Food Pairing** Aperitif Fatty fish Fish Lamb Legumes Matured

Chenin Blanc Serving Temperature **10 °C**  
 Bottle per case **6** Alcohol **14.3%**



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*I am absolutely thrilled to recommend the exceptional "Renques de Chenin," a white wine gem hailing from the illustrious Rioja region in Spain, expertly crafted by the talented winemaker Adrián Moreno Llorente at the distinguished Rulei winery. This Chenin Blanc creation is a true revelation, showcasing the mastery and passion that Adrián pours into every bottle.*

The utilization of Chenin Blanc in the crafting of this wine stands as a singular distinction for Spain. This grape variety, typically rooted in the verdant vineyards of the Loire Valley, gracing the lower slopes of the Pyrenees (in the vicinity of the Pyreanclles...), and flourishing in the sun-drenched landscapes of South Africa, now lends its unique essence to the Spanish viticultural tapestry.

*In the glass*, the Renques de Chenin sparkles with a **clear, medium-gold** radiance, inviting you into a world of liquid gold that foreshadows the extraordinary experience that awaits. *The aroma*, pristine and of **medium intensity**, is a tantalizing bouquet of nature's finest offerings. *Primary aromas* of **honeysuckle, blossoms**, and a medley of fruits such as **apple, gooseberry, pear, quince**, and a touch of **orange peel** create a symphony that dances elegantly on the senses. The aromatic journey deepens with hints of **peach, melon, pineapple**, and a subtle **medicinal** quality, all enhanced by the delicate floral notes of **lavender** and the earthy allure of **wet stones**.

As you savor this wine, *secondary aromas* unfold, reminiscent of a luxurious bakery in full swing. **Biscuit, brioche, bread dough**, and a delightful combination of **cheese, butter, vanilla**, and **butterscotch** provide a rich and comforting backdrop. The tertiary aromas add an extra layer of intrigue with notes of **dried apple**, a hint of **ginger**, a touch of **nuttness**, and a whisper of **hay**, elevating the wine to a level of complexity that is truly exceptional.

On the *palate*, the Renques de Chenin is a revelation of its own. It presents itself as a **dry** elixir, with a vibrant **high acidity** that imparts a refreshing crispness. The **high alcohol** content adds a warming touch, complementing the wine's **medium-to-full body** and **pronounced flavor intensity**.

The *primary flavors* echo the aromatic symphony, featuring **honeysuckle, gooseberry, quince, orange peel**, a hint of **medicinal** quality, and the mineral essence of **wet stones**.

*Secondary flavors* seamlessly intertwine, offering a luscious blend of **brioche, bread dough, cheese, butter, vanilla**, and the subtle sweetness of **butterscotch**.

*Tertiary flavors* of **almond, dried apple**, a hint of **ginger**, and a nuanced **nuttness** contribute to the wine's depth and provide a lingering, memorable experience.

The Renques de Chenin concludes with a gloriously **long finish**, inviting you to savor each moment and appreciate the craftsmanship that went into its creation. This wine is not merely a drink; it is a masterpiece, a celebration of Rioja's winemaking prowess, and a testament to the artistry of Adrián Moreno Llorente. For those seeking an unforgettable journey through the vineyards of Rioja, Renques de Chenin is a must-have, offering a symphony of flavors that linger and leave an indelible mark on the palate.

**Disclaimer:** The sensory analysis of this wine has been done with the SAT principles developed by WSET and made by Johan Teide (WSET lvl. 3.), the notes feature in bold and italics, the prose has been made by an AI poet

