

Ben Ryé 2011

Warm and sunny, this Ben Ryé 2011 is characterized by an ample and round bouquet. On the palate caressing sweetness is well balanced by crisp acidity.

Type: natural sweet white - Passito di Pantelleria DOP.

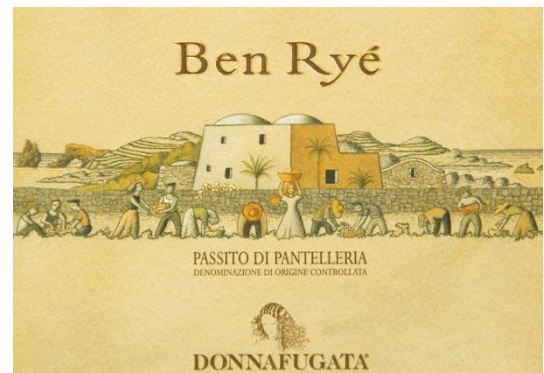
Grapes: Zibibbo (Muscat of Alexandria).

Production area: island of Pantelleria (South-western Sicily); districts of Khamma, Mulini, Mueggen, Serraglia, Gibbiuna, Barone, Martingana, Bukkuram, Favarotta, Punta Karace, Begeber, Monastero

Altitude: 20 to 400 m AMSL

Orography: complex orography, typically volcanic, soils mainly cultivated on terraced slopes.

Soils: sandy, originating from lava, they vary between sub-acidic and neutral reaction; deep, fertile soils, well-endowed with minerals.



VINEYARD

Training and pruning: the vines are cultivated by hand, each planted in a basin and trained in a low, horizontal, broad bush system with 2 to 4 arms. Age of vines over 100 years.

Planting densities: 2,500 to 3,600 plants per hectare (1,011-1,455 an acre).

Yield per hectare: about 4 tons (1.6 tons an acre).

Vintage: 2011 in Pantelleria was characterized by a long summer; the harvesting of the Zibibbo used for the production of Ben Ryé began on August 17th with the picking of the grapes that are left to dry naturally, and on the 23rd for those for the production of the must. The weather conditions allowed us to obtain healthy grapes with great aromatic intensity.

CELLAR

Fermentation: in stainless steel at controlled temperatures; the dried grapes – added to the fresh must in several batches – are de-stemmed and selected by hand. During maceration, the dried grapes release their extraordinary legacy of sweetness, freshness and a very personal aroma.

Ageing: in stainless steel for 7 months and at least 12 months in bottle before being released to the market.

Analysis data: alcohol 14.24% ABV, total acidity 7.9 g/l, pH 3.84, sugar content: 203 g/l.

TASTING NOTES

Description (23/07/2013): Ben Ryé 2011 is bright amber in the glass. The ample and round bouquet opens with aromas of fresh apricots, candied orange peel on a balsamic background of aromatic herbs. On the palate the caressing sweetness is well balanced by crisp acidity. An extremely long and satisfying persistence.

Ageing potential: over 15 years.

THE WINE EXPERIENCE

Food & Wine: with blue or aged cheeses, with dried fruit based pastry (almond paste) and apple pies. Try it with chocolate, gianduja or 'De Bondt Ryé' pralines. Extraordinary alone, as a meditation wine. Serve it in tulip-shaped goblets of medium size, slightly bellied; uncork at time of serving; excellent at 14° C (57° F).

Occasions: an extraordinary meditation wine, it's the ideal companion while reading or listening to music. We recommend it as sweet ending of a formal dinner as well as a romantic date.

Art & Wine: from the Arabic term "Son of the Wind" because the wind sweeps constantly around the grape clusters on Pantelleria. And the island's winds bring with them a profusion of fragrances so powerful that you can touch them. An author label telling the love, the care and the effort of heroic viticulture on an island unique and fascinating. A fresh and enchanting portrait that reveals its essence.

First vintage: 1989.