

Ben Ryé 2013

A captivating Passito di Pantelleria, Ben Ryé 2013 offers a bouquet with evident fruity notes of apricots and candied citrus combined with hints of aromatic herbs. A unique naturally sweet wine, with extraordinary richness and aromatic complexity.

Type: natural sweet white - Passito di Pantelleria DOC

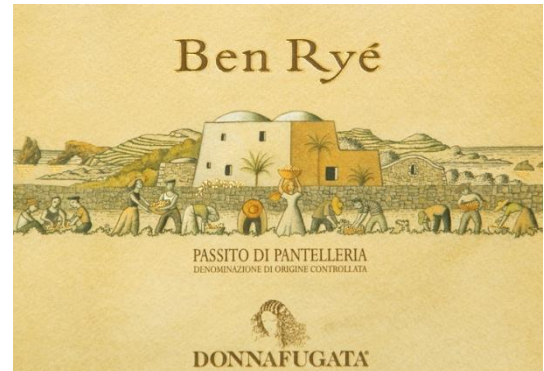
Grapes: Zibibbo (Muscat).

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: vines are cultivated, in hollows, low 'alberello pantesco'. The low bush vine of Pantelleria has been inscribed on the UNESCO World Heritage List as a 'creative and sustainable practice'. For the first time, an agricultural practice is considered intangible and cultural heritage.

Planting densities: 2,500 plants per hectare (1,011 an acre).

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

Vintage: on Pantelleria 2013 was a vintage with slightly more rainfall (506.8 mm) than the previous years (450 mm), with temperatures in line with the average of recent years. The harvest of the grapes for the production of Ben Ryé started on August 17 with the grapes destined for withering. The wide temperature range between day and night enhanced the aromatic richness of the Zibibbo that we find in this Ben Ryé 2013.



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 14.20% ABV, total acidity 8.0 g/l, pH 3.80, sugar content: 194 g/l.

TASTING NOTES

Description (29/03/2015): bright amber, Ben Ryé 2013 offers an ample and enveloping bouquet characterized by agreeable aromas of fresh apricots combined with candied citrus peel and notes of Mediterranean scrub. In the mouth it surprises with its fragrance of fruit and fresh sweetness, enlivened by a pleasant vein of acidity. It finishes with a lingering persistence. A captivating Passito di Pantelleria that enchants with its complexity and elegance.

THE WINE EXPERIENCE

Food & Wine: with foie gras, blue or aged cheeses. It goes well with dried fruit pastries (almond paste). Excellent with extra bitter dark chocolate, try with gianduia. 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.