

Ben Ryé 2012

Ben Ryé 2012 offers an ample and round bouquet characterized by pleasant mineral hints. A complex and rewarding passito that surprises with its very long persistence.

Type: natural sweet white - Passito di Pantelleria DOP.

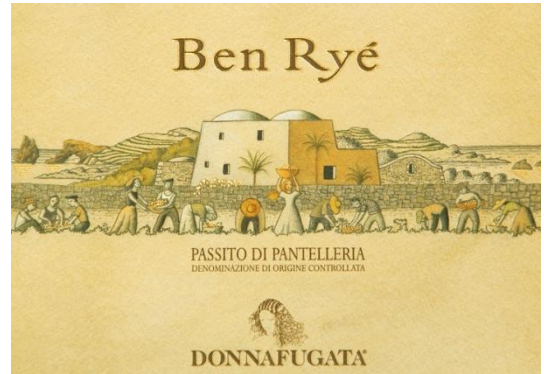
Grapes: Zibibbo (Muscat).

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 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 plants per hectare (1,011 an acre).

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

Vintage: 2012 was characterized by a somewhat drier summer even if considered an average vintage climate-wise. The harvest of the grapes destined to produce Ben Ryé started on August 17th with the grapes destined to be dried. Good temperature excursions allowed to obtain a fine and elegant aromatic concentration of the Zibibbo grapes well displayed in this Ben Ryé 2012

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.

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

Analysis data: alcohol 14.30% ABV, total acidity 7.9 g/l, pH 3.80, sugar content: 200 g/l.

TASTING NOTES

Description (29/08/2014): bright amber, Ben Ryé 2012 shows an ample and round bouquet characterized by pleasant mineral hints: balsamic and salty scents combine with the classic aromas of fresh apricots and candied orange peel. Mineral notes, more intense on the palate, together with a fresh vein of acidity, enliven the caressing sweetness of this Passito di Pantelleria. A complex and rewarding wine that surprises with its very long persistence.

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.