

## 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.

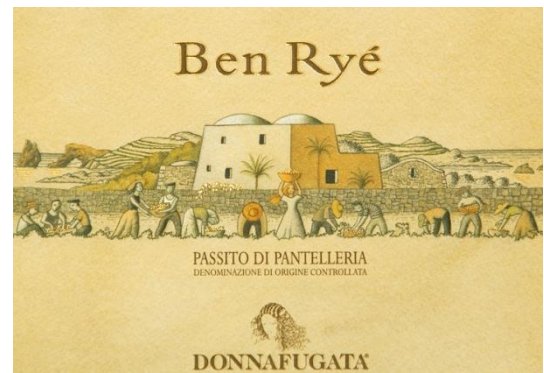
**Grapes:** Zibibbo (Muscat of Alexandria).

**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 17<sup>th</sup> with the picking of the grapes that are left to dry naturally, and on the 23<sup>rd</sup> 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.