

Ben Ryé 2016

Collection Icon Wines: Wine with a unique personality, icons of excellence

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DENOMINATION: 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, Bugeber, Karusia.

TERRAINS: altitude from 20 to 400 m a.m.s.l. (65-1,312 ft); complex orography, typically volcanic, soils mainly cultivated on terraced slopes; sandy soils, originating from lava, that vary between sub-acidic and neutral reaction; deep, fertile soils, well-endowed with minerals.

VINEYARD: the vines are cultivated, in hollows, low alberello pantesco. The low bush vine of Pantelleria has been inscribed on the UNESCO Representative List of the Intangible Cultural Heritage of Humanity as a “creative and sustainable” practice. Planting density of 2,500 plants per hectare (1,011 an acre) with a yield of about 4 – 5 tons/ha (1,62- 2 tons an acre). Some of the vines are ungrafted and survived phylloxera exceeding 100 years in age.

VINTAGE: To compensate for scarce rainfall during the year and to help the vineyards reach optimal vegetation-production balance, 30% of cluster thinning was performed which allowed us to obtain healthy and well-ripened grapes, in line with the winery’s quality objectives.

HARVESTING: manual harvesting of grapes into crates with careful selection of the grapes in the vineyard. The harvest of the grapes for the production of Ben Ryé began on 17 August with the grapes destined for withering, and ended on 15 September.

VINIFICATION: Once the grapes reach the winery, they undergo further selection on a vibrating table before soft pressing. Fermentation takes place 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. The vinification process (fermentation and maceration) last over 1 month. Aging takes place in stainless steel for 7 months and at least 12 months in bottle before being released to the market.

ANALYSIS DATA: alcohol 14.27% ABV, total acidity 6.4 g/l, pH 3.75, sugar content: 195 g/l.

TASTING NOTES (03/05/2018): Ben Ryé 2016 offers an extraordinary rich bouquet with outstanding aromas obtained from the dried grapes: apricots and candied orange peel. It presents delicate hints of Mediterranean macchia. The palate is very fresh and intense, balancing perfectly the sweetness followed by a long and satisfying persistence.

LONGEVITY: over 20 years.

FOOD & WINE: with caramelized duck, foie gras and blue cheeses. 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).

WHEN YOU DESIRE: An exclusive and memorable experience. To distinguish yourself through your competence. To enrich your collection with inimitable and long-lived wines.

DIALOGUE WITH ART: 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.