

EXCELLENS YOUNG WHITE

GRAPE VARIETIES

Viura single varietal from old vines.



2022

D.O.Ca. Rioja



OENOLOGISTS

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VINIFICATION

Short skin maceration of 2 to 4 hours before gentle pressing. Alcoholic fermentation at low temperature in stainless steel tanks. The wine is racked and kept on fine lees for a period of time to achieve its delicate volume. A gentle cold treatment is carried out in order to ensure stability, maintain the freshness and intensity of its aromas.

VINEYARDS & YIELDS

Selection of plots over 30 years old, from Rioja Alta, and from small "corros" or areas of old vines where white grape vines were planted intermingled.

SOILS

Mostly clayey - calcareous, poor and not very fertile.



PREVAILING CLIMATE

Atlantic, temperate, with distinct seasons.

HARVESTING

Harvest exclusively by hand at the end of September. Careful harvesting, in small trailers without berry breakage and without oxidation or undesired alterations.

AGEING IN BOTTLE

It does not require additional bottle ageing as it is marketed in its full youth to enjoy the freshness and liveliness of the first two years.

LAUNCH MARKET

January 2023.

TASTING NOTES



Pale straw coloured, with a greenish glow. Evocative fine aroma, where white fruit (pear and tart apple) are highlighted against a citric background of grapefruit adding vivacity. Clean and crisp on the palate with an appealing acidity, well balanced and persistent. Lingering aftertaste which is full and refreshing. Ideal for any occasion.

Serve at: 6-8° C.

Alcohol content: 12,5 vol %.

Wine suitable for vegans

