

Excellens White

A WHITE WINE TO ENJOY AS YOU LIKE

2023

D.O.CA.
RIOJA

GRAPE VARIETIES

Viura.

PREVAILING CLIMATE

Atlantic, temperate, with distinct seasons.

SOILS

Mostly clayey - calcareous, poor and not very fertile.

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.

HARVESTING

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



WINEMAKERS

Fernando Costa, Emilio González
& Manuel Iribarnegaray.

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.

TOTAL TIME IN BARREL

No barrel ageing.

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.

MARKET RELEASE

December 2023.

Tasting notes

In the glass it sparkles with a luminous straw colour. Lively nose, dotted with nuances of stone fruit, pear and white fruits. Refined hints of grapefruit emphasise the freshness and pleasant complexities to create delightful sensations.

Its freshness on the palate balances between acidity and volume giving a firm and powerful finish. Ideal at any time.

Its youthful character is perfect with light dishes, white meats, sushi and more elaborate fish.

Serve at: 6-8° C.
Alcohol content: 12,5% Vol.

Wine suitable for
vegans

