



# YOUNG WHITE

2021

D.O.Ca. RIOJA



**VARIETIES**  
Single varietal Viura from old vines

**BODEGAS OENOLOGISTS**  
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## VINEYARDS - YIELDS

Selected plots of over 30 years of age, from Rioja Alta, and smaller "enclosures" or patches of older vines with intermingled white grape vines.

## SOILS

Mainly clayey - chalky, poor and not very fertile.

## PREDOMINATING CLIMATE

Warm, Atlantic, with marked seasons.

## HARVEST

Harvested exclusively by hand at the end of September. Meticulous gathering, in small tractors that avoid crushing the berries, preventing oxidation and any undesired damage.

## VINIFICATION

Short skin maceration of 2 to 4 hours before gentle pressing. Alcoholic fermentation at low temperatures in stainless steel tanks. The wine is racked and left on its fine lees for some time in order to obtain its smooth volume. A mild cooling process is used to ensure its stability and to keep its freshness and aromatic intensity.

## AGEING IN BOTTLE

No ageing required as the wine is released while still young in order for the freshness and vibrancy of the first two years to be fully appreciated.

## TASTING NOTES

Fresh and fruity Viura. A complex and attractive bouquet with hints of melon on a discreet floral background. On the palate, vivid and clean, flowing elegantly and smoothly. Lingering and well-balanced aftertaste that invites you to enjoy it at all times.

Serve at 6-8°C.

Alcohol Content: 12 % Vol.

## MARKET LAUNCH

December 2021



Suitable for Vegans