



VIURA WHITE

2020

D.O.Ca. RIOJA



VINEYARDS- YIELDS

Selection of plots of over 30 years in Rioja Alta.

SOILS

Mostly clay-like, calcareous, poor and not very fertile.

PREDOMINANT CLIMATE

Mild, Atlantic, climate with marked seasons.

HARVEST

Harvested exclusively by hand at the end of September. Collected early in the morning to ensure the grapes arrive at their freshest, in small tractors so as not to deteriorate the berries and prevent oxidation and other alterations.

VINIFICATION

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

AGEING IN BOTTLE

No additional ageing in bottle required. This wine is marketed at the height of its youth so as to enjoy the freshness and liveliness during the first two years.

TASTING NOTES

Fresh and fruity Viura grape. Complex and expressive nose with notes of melon on a discreet floral background. Lively and genuine, its intensity glides on the palate with fruity and citrus notes. Elegant and delicate finish. The great balance of this white wine invites you to savour it at any pleasurable occasion. Serve chilled.

Serve at 6-8°C. ABV: 12,5

RELEASE DATE

January 2021

GRAPE VARIETIES

Viura

WINEMAKERS, TRADITIONAL RANGE WINE

Fernando Costa, Emilio González & Manuel Iribarregaray