

*Young white*

A WHITE WINE TO ENJOY AS YOU LIKE

2025

D.O.C.A.  
RIOJA

## GRAPE VARIETIES

Viura.

## PREVAILING CLIMATE

Atlantic, temperate, with distinct seasons.

## SOILS

Mostly clayey - calcareous, poor and not very fertile.

## VINEYARDS &amp; 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.

*Tasting notes*

Bright greenish yellow with a straw-colored hue.

Expressive on the nose, with fruity aromas typical of Viura, such as pear and apple. Citrus notes also emerge, adding freshness and nuance. Despite having a certain volume on the palate, its well-integrated acidity provides a very pleasant sensation of freshness, leading to a delicate and suggestive finish.

White fruit flavors dominate on the palate, and its freshness makes it appealing and lively. A versatile wine suited to many occasions, ideal both for informal settings and by-the-glass consumption, as well as pairing with rice dishes, fruit, and fish.

Serve at: 6-8° C.  
Alcohol content: 12 % Vol.Wine suitable for  
vegans