

Excellens 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 & 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

A bright pale straw colour in the glass.

The nose previews the wine's characteristics; lively, fruity and full of nuances.

Complex aromas from different backgrounds are present, complementing one another providing a pleasurable sensation. Stone fruit, a hint of orange blossom and a citrus background appear. Elegant on palate, with a refreshing coolness, gentle and well blended with the sweet sensations provided by its structure as an ideal balance in the long and interesting finish. A wine with great personality and refinement.

Perfect for any moment. Its youthful profile accompanies light dishes, white meats, sushi or more elaborate fish.

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