

VIERO DULCE

LATE HARVEST

VINTAGE 2024

ALCOHOL 11%

100% VIURA

SERVING CONDITION
4 - 6°C

D.O.Ca RIOJA

CONT. 37,5 CL

Hand-picked grapes on November 13, 2024

PERFIL DEL SABOR

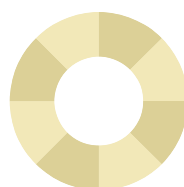
INTENSITY



ACIDITY



BODY



RETROSANAL

ELABORACIÓN

The grapes were hand-picked after a traditional harvest to naturally achieve a higher concentration of sugars. Subsequently, a slow fermentation was carried out and after its refinement it was bottled without filtering.

AROMAS



APRICOT



WHITE FLOWERS

MARIDAJE

Good balance between sweetness and acidity that suggests dishes such as salads with sweet sauces, desserts or appetizers.



Finca de los Arandinos
BODEGA Y VIÑEDOS DE ENTRENA