



VIERO

VINO BLANCO 2021

VIÑAS VIEJAS

VINTAGE 2021	ALCOHOL 13% VOL.
VARIETY 100% Viura	IT WILL SERVE 6-8°C
D.O.CA.RIOJA	C ^{ONT.} 75 cl.

Hand-harvested grapes in crates of less than 200 kg.
Vineyards planted in the traditional bush vine system, up to 74 years old, with yields below 4500 kg/ha.

TASTE PROFILE



ELABORATION

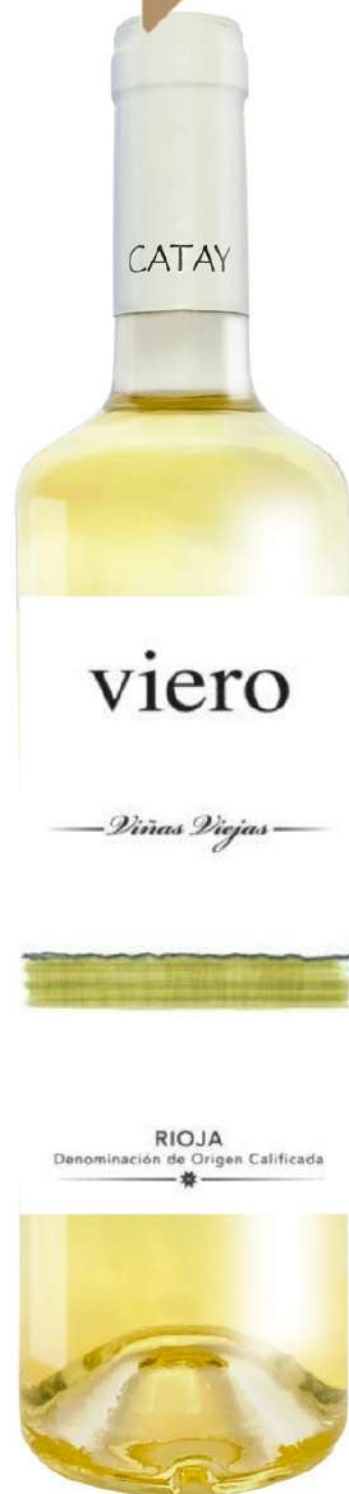
The harvested grapes are left for 24 hours in cold rooms at 4°C to minimize oxidation. Afterwards, they macerate with their skins at a very low temperature for almost a day. Fermentation takes place in French oak barrels at a temperature of 14-16°C for almost a month. The wine is then racked back into the same containers where it remains on its fine lees for several months, undergoing regular bâtonnage (lees stirring) to increase its weight and volume.

AROMAS



PAIRING

With a good and refreshing acidity, this wine suggests dishes beyond the usual seafood, rice and strong cheeses.



Finca de los Arandinos
BODEGA Y VIÑEDOS DE ENTRENA