



CASTILLO DE MENDOZA
bodegas y viñedos

NORALBA

Blanco Organic Barrel Fermented

Made with Viura, Garnacha blanca, and Malvasía grapes from our organic & centenaries vineyards Finca Vitarán and Vizcarral, handpicked in small boxes and classified at the selection table.

Alcoholic prefermentation of must and grape's skins at a controlled temperature of 8 °C. Alcoholic fermentation of the juice, without being pressed, in new Hungarian oak barrels.

Aged in new Hungarian oak barrels on its own lees during 3 – 4 months.

Tasting notes

Colour: Pale yellow with greenish shadows.

Aroma: Intense white fruits, pear and apple aromas mixed with tropical touches like pineapple, lychees and mango. Delicated notes of quince marmalade with hints of species from the ageing in the oak.

Taste: On the palate it is fresh, balanced and intense and in the mouth it is soft, full and unctuous with a long and aromatic finish.

General information:

Wine type: White. Barrel fermented. Organic
Appellation of origen: D.O.Ca. Rioja
Grape variety: 50% Viura, 45% Garnacha blanca,
5% Malvasía
Farming: Organic agriculture
Soil: calcareous marls
Harvest: Handpick. End of September
First vintage: 2010
N° of bottles produced: 6.000
Bottle size: 0,75cl
Alcohol: 13.5%

Certifications:



UE Organic
Certified



VEGAN

Recommendations:

Conservation: Cool and dry place. Avoid sunlight
Perfect drinking temperature: 8-10 °C
Pairing: Perfect to accompany all types of fish and raw or marinated red meat.
Exquisite with soft cheeses and nuts.

