



AGE 2019

ALCOHOL 13% VOL.

VARIETY 100% Viura

D.O.CA.RIOJA

ALCOHOL 13% VOL.

SERVING CONDITION 6-8°C

CONT. 75 cl.

The grapes were hand-harvested in 200 Kg tanks. Traditional viticulture in bush pruning. Selected grapes coming from vines up to 74 years old with yields under 4500 kg/ha.

FLAVOUR PROFILE



ELABORATION

We keep the grapes 24h in cold stores at 4°C to reduce the oxidation.

Inmediately, its macerated with its skin at a very low temperature for nearly twenty four hours. Followed by a fermentation in French oak barrels at 14-16°C for almost a month.

We preserve it with its finest lees for 10 months with weekly battonages in order to adquire more structure and volume.

AROMA









PAIRING

With a good and refreshing acidity, this wine suggest special combinations such as intense cheese, seafood and rice.



