



Name: LIVIVS WHITE FERMENTED IN CASK

Vintage: RESERVA 2018

Variety: 70% Viura 30% Malvasía

Vineyards: Rioja, planted between 1903 and 1907

ELABORATION

Harvest: Manual in 15 kilo plastic boxes and Sorting Table

Pre fermentation in tanks for 24 hours and pressed. Regular batonnage in its fine lees for 6 months. Aging in new and second year oak barrels for 12 months. Clarification with vegan products.

TECHNICAL DATA

Alcohol content: 13.00 % vol

Total acidity: 6,25 gr./l tartaric

Volatil Acidity: 0,43 Acetic

TASTING NOTES

Appearance: Brilliant yellow with some greenish hues.

Aroma: White flowers, citric hints and apple notes.

Palate: Silky in the mouth. Unctuous with good body.

Good acidity and long finish. Sweet, honey flavors thanks to toasty new oak.

GASTRONOMY

Matching with any sort of fish, shellfish and white meat. Also good with pasta.

Serve at 13° - 14°C

MENTIONS

92 points Tim Atkin

92+ points Miquel Hudin

90 points Peñín

Top 20 Reserva White Rioja Decanter 2022