



**Name:** MILETO WHITE

**Variety:** 90% Viura 10% Tempranillo White

**Vineyards:** Rioja, planted in 1932

#### **ELABORATION**

Harvest: Manual  
Cold prefermentación for 5 days and controlled fermentation at 24° C.

#### **TECHNICAL DATA**

**Alcohol Content:** 12,90 % vol  
**Total Acidity:** 5,98 gr./l Tartaric  
**Volatile Acidity:** 0,38 Acetic

#### **TASTING NOTES**

**Appearance:** Straw yellow with golden rim.  
**Aroma:** White flowers, citrus fruits and honey.  
**Palate:** Gentle entrance thanks to balanced acidity.

#### **GASTRONOMY**

Matching with shellfish and any type of fish, sushi, cold creams, and smoked fish.

Serve at 5°- 8° C

#### **PRESENTATION**

Bottle "Bordelesa Elite"  
Natural cork 49X24 mm  
Self-adhesive label  
Six bottle carton case in vertical position