



Tasting Notes

DAVID MORENO

Blanco

FERMENTADO EN BARRICA



D.O.Ca. RIOJA

HARVEST CALIFICATION: Excellent

GRAPE VARIETY: 100% Viura

VOL. ALC.: 13,5 °

FERMENTATION: in new French barriques for 12 days with controlled temperature.

AGING: 6 months in new French barriques on its fine lees with regular batonnages.

AVERAGE AGE OF THE VINEYARD:

More than 35 years old

LOCATION OF THE VINEYARDS:

Alto Najerilla, high altitude vineyards

SOIL: Clay lime soil, alluvial and ferrous clay.

The first white wine fermented in oak barrique from Bodegas David Moreno. It brings us to discover a careful elaboration process. A unique wine, aromatic and floral, with wooden hints in perfect harmony with the old viura from the valley.

VINEYARDS, CLIMA AND SOIL:

Vines from Alto Najerilla, located in an average **altitude of 600 metres**. Grapes coming from **old vines** with more than 35 years old located in **Badarán and Cárdenas**.

The Viura variety produces Wines with a subtle note of apple, balanced and easy going.

The **influence of the Atlantic in this clima**, with cold winters, warm summers and long and soft autumns, causes a slow maturation, which is perfect to find what we look for in the grape. **All this, makes it possible to have this wine, elegant and balanced.**

The **soil**, which is mainly clay limy and clay ferrous has a balanced composition, slightly alkaline, rich in organic material, with modest water availability during summer.

DETALLES TÉCNICOS:

The **grape has been manually harvested** in mid October in its perfect point of maturation, guaranteeing the perfect conditions for the elaboration of this wine.

After the harvest, **the maceration takes place slightly, and the must is fermented in the French oak barriques at a controlled temperature around 15 to 17 °C during 12 days** in order to extract the aromas as much as possible.

At the end of the fermentation, the wine is in contact with its fine lees for 6 months, we make batonnages periodically in order the wine to acquire smoothness and aromatic complexity.

NOTAS DE CATA:

Pale yellow in **color**, bright with some green hints and visually very attractive.

In the **nose** it is stressed the bone fruit aroma, like peach or apricot, and citrus notes that express freshness. From the start, we can feel the notes from the barrique that give aromatic complexity, also butter and macadamia nuts aromas.

In the **mouth** it is fragrant and fruity, with a smooth and creamy way in the mouth, it shows a great balance and structure.

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13,5 ° Vol. 75 cl. contains sulphites