



*Ficha de Cata*

DAVID MORENO

*Blanco*



**D.O.Ca. RIOJA**

**GRAPE VARIETY:** 100% Viura

**VOL. ALC.:** 12,5°

**AGEING:** Young wine

**AVERAGE AGE OF THE VINEYARD:**

More than 35 years old

**LOCATION OF THE VINEYARDS:**

Alto Najerilla, high altitude vineyards

**SOIL:** clay limy and clay ferrous

*This wine is 100% Viura, it has a remarkable fruit intensity and flowery aroma. These hints are expressed by this wine that involves us with freshness.*

*It is a perfect wine to enjoy as a refreshment for its good and balanced acidity. But it is also a very gastronomic wine with structure and body that can easily be combined with food, for the time that the wine has been in contact with its lees.*

#### **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 was manually harvested** during mid October in its perfect point of maturation.

After the harvest, the grape was slightly macerated with the must. And then, the **fermentation** took place in a controlled temperature of **13 to 17 degrees during 11 days to make a fine extraction of the aromas.**

After that, the wine **remained in contact with its lees during 3 months, what gave it more complexity.**

#### **NOTAS DE CATA:**

**Color:** Straw yellow with green hints. Bright.

**Aroma:** Pleasant and sweet, with reminds of Apple. Honeyed and ripe fruit on the nose. It results very attractive and clean.

On the **mouth** it is fresh in the entrance, we can feel the ripe apple and it is again honeyed and fresh at the same time.



*Vol. 75 cl. contains sulphites*

WWW.DAVIDMORENO.ES - +34 941 894 919 - BADARÁN (LA RIOJA)