



DAVID MORENO

VALLE · VINO · FAMILIA

YOUNG WHITE 2025

D.O.C.A. RIOJA



VARIETY: Viura

AGING: Unoaked

VINEYARDS: Alto Najerilla area, from high-altitude vineyards

A single-varietal Viura that stands out for its expressive fruit character and subtle floral notes. Fresh and inviting, it captures the lively essence of the variety with elegance and charm.

Its bright, well-balanced acidity makes it a refreshing choice, while the lees contact adds depth, structure, and a smooth, rounded mouthfeel that make it a versatile wine at the table.

VINEYARDS, CLIMATE AND SOIL

A sophisticated white wine from old vines over 35 years old, located at 600 meters altitude in the Alto Najerilla (Badarán and Cárdenas). Benefiting from an Atlantic-influenced climate and clay-calcareous soils rich in organic matter, the Viura variety achieves slow ripening that delivers exceptional balance and elegance.

The result is a refined white with subtle aromas of white fruit like pear and peach skin, faithfully reflecting the unique character and structure of its terroir.

TECHNICAL SPECIFICATIONS

The grapes were hand-harvested in mid-October at their optimal ripeness. After picking, they underwent gentle skin contact maceration, followed by cool fermentation of the flower must at controlled temperatures between 13-17°C over 11 days to maximize aromatic extraction.

The wine then spent 3 months on fine lees in suspension, gaining added complexity and depth.

TASTING NOTES

Color: Pale straw yellow with greenish glints, bright and vibrant.

Aroma: Pleasant and inviting fresh Renetta apple notes, complemented by citrus and herbaceous hints. Clean, attractive and expressive.

Palate. Fresh, fruity and lively with a delightful sweetness and creaminess from lees aging. Well-integrated acidity provides perfect balance and vivacity.

Serve at 7-10°C. Alcohol: 12,5% vol. Contains sulfites.



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