



# DAVID MORENO

VALLE · VINO · FAMILIA

**BARREL-FERMENTED  
WHITE  
2024**  
D.O.C.A. RIOJA

**VARIETY:** Viura

**AGING:** 6 months in French oak, on lees with periodic batonnage.

**VINEYARDS:** Alto Najerilla. Old vineyards over 50 years.

David Moreno's Barrel-Fermented White takes us on a journey to discover a carefully crafted winemaking process. A unique, aromatic and floral wine, where oak nuances harmonize perfectly with the freshness of old Viura vines from the valley.



## VINEYARDS, CLIMATE AND SOIL

This white wine from Alto Najerilla (Badarán and Cárdenas) comes from old Viura vines over 50 years old, grown at an average altitude of 600 meters. The Atlantic-influenced climate enables slow ripening, allowing Viura to develop its signature subtle apple and pear aromas with elegant balance. The diversity of its soils—clay-calcareous, alluvial and iron-rich—provides well-defined structure, resulting in a balanced, easy-drinking white.

## TECHNICAL SPECIFICATIONS

The grapes were hand-harvested in mid-October at optimal ripeness, ensuring perfect conditions for this wine's production.

Following harvest, they underwent gentle skin contact maceration on lees, with the must fermenting in new French oak barrels at controlled temperatures of 15-17°C over 12 days to maximize aromatic extraction.

Once fermentation was complete, the wine rested on fine lees in suspension for 5-7 months (depending on the vintage), with periodic batonnage, gaining creaminess on the palate and aromatic complexity.

## TASTING NOTES

**Color:** Pale yellow, bright with greenish glints, visually striking.

**Aroma:** Dominant stone fruit aromas of apricot with fresh citrus notes. At rest, barrel nuances emerge, adding aromatic complexity with butter and macadamia nut hints.

**Palate.** Fragrant and fruity, with a creamy, unctuous mouthfeel, excellent balance and structure.

Serve at 10-12°C. Alcohol: 13,5% vol. Contains sulfites. 

[www.davidmoreno.es](http://www.davidmoreno.es)