



Special wines

Eluan

D.O.Ca. RIOJA

VINTAGE
2025

VARIETY
Malvasia Chardonnay Viura

ALCOHOL
11%

VINEYARDS
Clay-limestone soil

WINEMAKING

The grapes are taken directly to the press and the free-run juice is obtained. A first racking is carried out to obtain a clean and bright juice. Alcoholic fermentation is carried out in stainless steel tanks with controlled temperature. Each variety is fermented separately to preserve its characteristics. A fermentation blend is made to maintain the natural sugars of the grapes. Finally, it is kept cold to preserve it until bottling.

TASTING NOTES

Wine with straw-yellow color with greenish tones. Aromas of white fruit, quince, tropical fruits, pear, pineapple, mango. On the palate it is pleasant, silky, soft. Good acidity that balances the sweetness. Very fruity, broad, luscious, fresh and light.

