

## WHITE WINE D.O. Ca. RIOJA

**Grapes:** 100% Viura

**Harvest:**

Grapes were hand-picked from our own vineyards in Rioja Alta, sheltered by the Obarenes Mountains. With a careful control of the ripening process, this harvest guarantees the quality of the grapes, an essential pillar for obtaining this wine.

**Winemaking:**

On arrival at the winery, the grapes undergo a cold maceration for 18/24 hours for the maximum extraction of the aromas. The must is then lightly pressed and left to settle at 12-14°C. After 48 hours, the clean must is racked into a tank for the alcoholic fermentation with temperature control at 14°C for 20 days, what ensures the purity and freshness of the wine.

**Tasting Notes:**

- Appearance: Pale yellow colour, bright and very clean.
- Nose: fresh and elegant aromas, with a predominance of floral and fruity notes of mainly citrus.
- Palate: fresh and elegant aromas, with a predominance of floral and fruity notes of mainly citrus.

**Serving Temperature:** 6-8°C.

**Pairings:**

Ideal with fish, seafood, a variety of tapas and fresh salads. A versatile wine that will enhance any light dish as well as enjoyed by the glass.

**Presentation:**

Available in cases of 12 bottles of 75 cl.

