



The white version of the traditional 'home wine'. The most open, cheerful and fresh representation of the entry wine. A great character linked to a place, varieties and an everyday style.

4,700 bottles

2023 VINTAGE. A dry and warm winter brought an early budding, which advanced the cycle by 15 days. The summer began dry but cool, with northerly winds. At the end of August and beginning of September, two waves of extreme heat and some storms gave us a complex and very demanding harvest, which ultimately resulted in high-quality bunches.

VINTAGE QUALIFICATIONS.

- DOCa Rioja: Very Good.
- Álava Viticulture and Oenology Department: Very Good.

VARIETIES. 56% Viura, 26% Tempranillo Blanco, 18% other white varieties.

WINEMAKING. The grapes are destemmed with hardly any crushing and gently pressed, with a small pre-fermentative maceration to increase the aromas.

The must fermented in new stainless steel tanks. Four-months ageing in 225-litre French barrels, in contact with the lees and with a weekly batónnage. The wine was bottled in November 2024.

TASTING NOTES. Very light yellow colour. Fine nose, in which the intense aromatic component of Tempranillo Blanco appears. Structured and very fresh in the mouth, with a vibrant and rich volume that draws attention. Sensations of citrus fruit, freshness, juiciness and limestone minerality. Tasty and expressive, with a refreshing persistence.

ALCOHOL CONTENT. 13% Vol.



SCORES
(Vintage 2022)

GUÍA PEÑÍN 2025



TIM ATKIN MW



JEB DUNNUCK



VINOUS



WINE UP

