

DESDE 1850



QUIROGA DE PABLO
BODEGAS Y VIÑEDOS

6TH
GENERATION
AZOFRA - RIOJA ALTA



AZOFRA - RIOJA ALTA - SPAIN

Faithful to our origins.



Lagar de CAYO WHITE 2025.

Grape variety: Viura, Sauvignon Blanc, Verdejo and Chardonnay.

Grapes: From our own vines in Rioja Alta.

Alcohol content: 12.5 %.

Vinification: Cold maceration with natural skin for 12-24 hours, softly pressed, clarification and fermentation at a controlled temperature in stainless steel tanks for 14 days.

Ageing on the fine lees.

Tasting notes: Pale-yellow with green hues; clean and bright. Great aromatic intensity, fruity aromas, underscored by elegant floral hints. On the mouth is balanced, fresh and subtle, with good acidity. Long and persistent finish.

Serving temperature: 8-10 °C.

MEDALS LAST VINTAGE 2019-2021-2022



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