

VIURA BLANCO

viñedos familiares
TEMERARIO
aldeanueva de ebro



VINEYARD

PLOT	LA MONTESA (ALFARO)
VARIETY	VIURA
YEAR OF PLANTATION	1977
YIELD	6.000 – 8.000 Kg/HA



WINEMAKING

OBJECTIVE: A VARIETAL, FRESH WINE WITH SOME OAK PRESENCE, YET FLUID, WITH GOOD LONGEVITY AND BOTTLE EVOLUTION.

HARVEST: HAND-HARVESTED IN BOXES, ALMOST ALWAYS EARLY, AIMING TO AVOID REACHING 13° POTENTIAL ALCOHOL, IN ORDER TO PRESERVE THE GRAPE'S NATURAL ACIDITY.

VINIFICATION: AFTER DESTEMMING AND CRUSHING, THE GRAPES ARE PRESSED AND RACKED. FERMENTATION TAKES PLACE AT LOW TEMPERATURES TO RETAIN THE AROMATIC EXPRESSION, FOLLOWED BY AGING IN NEW AND USED 500-LITER BARRELS (BOCOYES). LEES STIRRING IS CARRIED OUT FOR APPROXIMATELY 8 MONTHS TO ACHIEVE THE DESIRED TEXTURE. THE WINE IS THEN CLARIFIED, FILTERED, AND BOTTLED.



TASTING NOTES

COLOUR: PALE YELLOW, CLEAN AND BRIGHT.

AROMA: CITRUS NOTES, FRESHLY CUT GRASS, AND WELL-INTEGRATED CREAMY OAK.

PALATE: BALANCED STRUCTURE, ACIDITY, AND ROUNDNESS.

SERVING TEMPERATURE: AROUND 12 °C.