



## TRIKUHARRI

### VIURA

VARIETY  
100 % Viura.

VINEYARD  
Entradas de San Ángel.

AGEING SYSTEM  
10 months in a 500 L French oak barrel and a 400 L amphora.

ELABORATION  
Very limited production. 1051 bottles in this vintage. It is made in a very careful and special way. First white wine made entirely by Lucía.  
Lucía wanted it to be a different elaboration, reminiscent of the traditional way of making wine in Rioja Alavesa, but also with an air of innovation. That is why we decided to try fermenting and aging the wine in barrels and amphorae. Both the barrel and the amphora are porous and allow micro-oxygenation of the wine, which gives it more structure and makes the wine longer.  
During aging, they provide finesse and volume and result in a greater expression of the grape variety of origin.

TASTING NOTES  
Visual phase: Straw yellow in colour. Clean and bright.  
Bouquet: Intense floral aromas and fresh fruit accompanied by hints of citrus.  
Taste: Ample, fine, structured. Very good acidity and volume.  
Aftertaste: Long

ANALYTICAL DATA  
Alcohol content: 13.0 % vol.