



80% VIURA
10% GARNACHA BLANCA
10% MALVASIA



WITHOUT OAK



2025



BRIONES
BIGORTA Y COSTUNDENE



3 MONTHS
MINIMUM



12,5% ALC/VOL



BETOLAZA BLANCO

“Typically Different”

ABOUT THE VINEYARD:

Three plots between 35 and 63 years old of loam soil, mostly sand and very deep silt that obtain very little production.

MICROVINIFICATION:

Late and manual harvest with selection of bunches in the vineyard, soft pressing and cleaning of the must by flotation, fermentation in stainless steel at low temperatures with neutral yeasts. After fermentation, the must is pumped over to put the fine lees in suspension. Before bottling, its racking and smooth.

STORING:

Without oak, it is kept in stainless steel until it is bottled.

VINTAGE PRODUCTION: 5.200 botellas de 0,75 l.