

VR  
VIÑA  
VEREDA  
DEL RIO  
white



## TECHNICAL DATA

**Type:** Young White (Zone Wine)

**Region:** Q.D.O. RIOJA

**Variety:** 100% Viura

**Vintage:** 2024

**Alcohol by volume:** 13%Vol.



RIOJA ALTA

After a short maceration of the must with its skins, during which the grapes release their aromatic precursors, and a gentle pressing, alcoholic fermentation is carried out at a controlled temperature of 17°C. This process helps retain the aromas that our old Viura vines express in these soils. Through careful aging of the wine on its fine lees, we achieve the wine's fat mouthfeel.

## TASTING

**Visual phase:**

Bright, with a straw yellow colour.

**Olfactory phase:**

Aromas of white fruits (apple, pear...) and tropical fruits blend with a floral background, giving the wine a complete, fresh and elegant nose. Earthy nuances reveal the mineral qualities imparted by the terroir.

**Gustatory phase:**

Very clean and straightforward on the palate, fatty. Pleasant attack and a good aftertaste. In the retro-nasal aroma, we again find the fruits and minerals that were present on the nose.

**Serving temperature:** 7-10°.

**Food pairing:** Oysters, scallops, rice dishes, grilled seafood, white fish.

## 2024 VINTAGE

A year with scarce rainfall during the summer, with precipitation occurring at the end of the ripening period. This allowed for an excellent end to the growing season in our area, resulting in good complexity and balance in the grapes, low yields and high intensity.

## PARCELS

Our rich white wine primarily comes from an octogenary parcel (planted over 80 years ago) and from white grapes selected from our old Tempranillo parcels. This is how our ancestors used to plant, mixing some white vines among the red ones and complementing our VIURA variety with a few CALAGRAÑO vines, which add good balance and acidity to the blend.



SAN MARTÍN DE ÁBALOS

BODEGAS  
Y VIÑEDOS