



WHITE

ORIGIN D.O.Ca RIOJA

VARIETIES 100 % Viura.

VINEYARDS Located at an altitude of 400 to 600 metres on eastern

facing hillsides, in calcareous clay soils.

WINEMAKING These grapes are carefully picked and gently pressed

resulting in a free-run juice. The resulting must is chilled. The solid matter settles down and the must is racked into stainless steel tanks where the alcoholic fermentation takes place at a controlled temperature.

TASTING NOTES The result is a young, lively, fresh wine of a

yellowish-green colour.

On the nose, the intensity of its white flower aromas, such as jasmine, stand out and combine with vibrant

fruit aromas.

On the palate, it is a long and very pleasant taste,

leaving a wonderful aftertaste of mature fruit.

SERVING TEMPERATURE 8-10 ° C