

## DELICATE AND SUGGESTIVE



### VINEYARDS

Located in the region of Sonsierra, in the heart of the Rioja Alta. 40 years old vineyard.



### VARIETIES

100% Viura.



### ELABORATION

Pellicular maceration of the must with the skins for 24 hours, to ensure the maximum extraction of aromas. Cold debourbage for 24 hours.

Fermentation in stainless steel tanks at a controlled temperature of 17°C. Stuck fermentation with 10.50° of alcohol, maintaining the natural grape sugar remaining.



### TASTING NOTE

Bright pale yellow. Intense and complex aroma of white fruit and mature fruit, pear, apple and apricot, combined with floral hints.

Sweet taste, easy drink, with a refreshing acidity balanced with sweet sensations.

It has a long and pleasant full aftertastenuances.



### PAIRING

Very versatile. It can be enjoy as an appetizer or combined with all kinds of dishes like foie, goats cheese, warm salads, seafood, oriental cuisine or even desserts.



### Medalla de Bronce

Challenge

International du Vin 2016

2015 Vintage

