

LIVELY AND FRAGRANT



VINEYARDS

Handpicked grapes from 40 years old vineyards located in the Sonsierra region, at the heart of Rioja Alta.



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 for 15 days at a controlled temperature of 17°C.



TASTING NOTE

A bright straw-yellow in colour with a pearlescent sheen.

The bouquet offers fresh notes of green apple and pear with citrus hints of grapefruit.

In the mouth it stands out for its freshness and lightness, making it an extremely appetising wine that is very easy to drink.



PAIRING

The perfect complement for appetisers and tapas of all kinds, vegetables, light legume-based dishes and fish dishes.



Silver Medal

International Wine &
Spirit Competición 2018
2017 Vintage

