

INTENSE AND COMPLEX



VINEYARDS

Harvested by hand from vines with an average age of over 40 years, in the county of Sonsierra in the heart of the Rioja Alta region.



VARIETIES

100 % Viura



ELABORATION

The must undergoes low-temperature pellicular maceration with the pomace for 24 hours in order to extract the maximum amount of aromatic precursors. It is then clarified at cold temperatures before undergoing alcoholic fermentation for a further 24 hours. When the sugar concentration starts to fall, the wine is transferred to new barrels of American oak, where it completes its alcoholic fermentation. It is then aged on its lees, which are stirred twice per week over a period of 3.5 months in order to keep them suspended. This wine does not undergo malolactic fermentation, as our aim is to preserve the acidity that gives it its characteristic freshness.



TASTING NOTE

This subtle yet distinctive wine is an attractive pale yellow colour, with bright lemon yellow hints.

Its bouquet conveys the great elegance and complexity that is given to the wine by its barrel-aging on the lees. The fruity tones of pear and pineapple combine with those of white flowers and citrus, harmonising perfectly with the hints of toast, nuts, coconut and vanilla against a mouth-watering background of pastries.

In the mouth it is silky and very voluminous, with a delicious blend of white and citrus fruits and just the right amount of acid to add freshness and vivacity. The sweet, persistent finish leads to an aftertaste filled with hints of fruit and toast.



PAIRING

The ideal accompaniment for cheese, poultry, fish, puff-pastry and mixed vegetables.



Silver Medal

International Wine Challenge, 2015
2014 Vintage



Silver Medal

AWC Vienna International Wine Challenge, 2015
2014 Vintage

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POINTS



Guía Peñín, 2018
Añada 2016



Tim Atkin
Master of Wine, 2017
Añada 2016

