

SONSIERRA VIURA FERMENTADO EN BARRICA

INTENSE AND COMPLEX



VINEYARDS

Harvested by hand and located in the region of Sonsierra, in the heart of the Rioja Alta. Their average age exceeds 40 years.



VARIETIES

100 % Viura



ELABORATION

Pellicular maceration of the must with the skins at low temperature for 24 hours for maximum extraction of aromatic precursors.

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Cold racking prior to alcoholic fermentation for approximately 24 hours. When the concentration of sugars begins to drop, the wine is transferred to new barrels of American origin where the alcoholic fermentation is completed.



AGING

Aged on its fine lees, which are stirred to keep them in suspension twice a week for 3 and a half months.

This wine does not undergo malolactic fermentation as we have sought to preserve the acidity that gives it its characteristic freshness.



TASTING NOTES

It is a subtle and different wine. Attractive pale yellow color with lemony reflections, very bright.

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Its nose expresses great elegance and complexity enhanced by its time in barrels with the lees, combining fruity tones such as pear and pineapple with those of white flowers and citrus, in perfect harmony with hints of toast, nuts, coconut and vanilla on a suggestive background of pastry.

The palate is silky and full-bodied with just the right acidity to give it freshness and liveliness.

freshness and liveliness, with a tasty passage of white fruits and citrus. Very sweet and persistent on the finish with an aftertaste full of fruity and toasted notes.



PAIRING

Ideal for tasting with cheeses, poultry, fish, vegetable puffs and vegetable stews.

