

BLANCO

The elegance of a great White Rioja

VARIETIES

Viura, Sauvignon Blanc, Verdejo and Garnacha Blanca

VINEYARD

Viura from the Arenzana area with very deep calcareous loam soils.

White Grenache from our 'Los Almendros' estate with shallow sandy soils with abundant calcareous gravel.

Sauvignon Blanc from our 'Finca Carbonera' estate with acidic, stony and very permeable soils.

Verdejo from our 'Finca los Almendros' estate with poor, gravelly, shallow soils.

VINIFICATION

The White Grenache, Sauvignon Blanc and Verdejo ferment separately in concrete tanks, while the Viura ferments in stainless steel tanks. Each variety is aged on its lees for a minimum of 3 months. The blend is made in stainless steel tanks until bottling.

TASTING NOTES

-  Pale yellow colour with greenish reflections.
-  Range of exotic, balsamic aromas (fennel) with a citrus undertone.
-  Fresh, balanced, smooth and long-lasting. Citrus and white fruit flavours stand out with a floral background.

FOOD PAIRING

Ideal wine for seafood and fish. Pairs perfectly with spicy foods, such as Thai, Mexican or Indian cuisine.



ALCOHOL
12% vol

SERVING TEMPERATURE
5°C - 8°C / 41°F - 46°F