



100%
Viura

2021
DOCa
Rioja

Vineyard

Location: High altitude vines in the zone of 'Viñas de Briñas', between the localities of Briñas (Rioja Alta) and Labastida (Rioja Alavesa).

Altitude: 440 to 550 mts.

Orientation: Variable.

Morphology: Gentle slopes and terraces with small parcels.

Vineyard Age: Average 50 years' old with some plots planted in the 50s.

Soil: Limestone with clay and sand incursions, with a clay loam texture and very poor in organic matter.

Climate: Oceanic Mediterranean with continental and atlantic influences.

Vintage 2021 Qualified as "VERY GOOD"

2021 was a normal year in terms of weather. The end of the vines ripening cycle was almost perfect, with mostly sunny days, normal heat and some positive rains in September. The white grapes achieved the healthiest ripeness.

Variety: 100% Viura.

Winemaking

Harvest: Hand-picked in 15kg crates at the beginning of October.

Vinification:

Fermentation and aging on its fine lees in different containers: barrels, bocoyes and eggs, with periodic stirring of the lees.

Maturation: Average aging of 10 months in new French oak barrels (225 L) and bocoyes (500 L), and granite and concrete eggs. This singularity of aging gives a differential character to the wine, and contributes to maintain its freshness.

Time in bottle:

Minimum rest of one year before its commercialization.

Tasting notes

Color: Pale yellow, with golden reflections.

Nose: Very complex and armonious, with notes of citric fruits and white flowers, fine vanilla and the toasted touches of the maturation in oak.

Palate: Fresh, crispy, structured and with a good acidity.

Aftertaste: Silky and persistant, very juicy.

Vol. Alc.: 14

Food harmony

All kind of fish: Smoked, sauced, fried, sushi. Paella and seafood rice and pasta.

Mushroom risotto.

White meats in light and soft sauces.

Foie, soft and semicured cheeses.

SERVE AT 9-10 °C