



Tasting Notes—Blanco 2023

tasting notes

White wine made mainly with Viura. It displays a very bright yellow color with light greenish reflections. It has fresh aromas of white flowers, citrus, apple, and pear. On the palate, it offers abundant fruit with excellent acidity.



food pairing

Seafood, fish, pasta, rice, and fresh cheeses. Serve chilled between 8°C and 10°C.

vineyard

We selected the grapes for our 2023 Viura white from vineyards located in Rioja Alta. The vineyards have an average age of 35 years.

Quality Rating: *

The Regulatory Council has awarded the rating of 'VERY GOOD' to the 2023 harvest.

Climate *

2023 has been a challenging year in terms of weather conditions, with record high temperatures and drought. Initially, a reduction in production was expected due to the drought, but the rains in early September significantly improved yield expectations. In general, the grapes showed excellent health due to the lack of humidity. The grapes are characterized by having lower acidity and great quality in vineyards with slower ripening.

harvest

In 2023, the harvest for this white wine began on September 16th, with the best organoleptic characteristics.

winemaking

After a manual grape selection, the destemmed grapes underwent an initial maceration in stainless steel tanks at 6°C for approximately 24 hours before gentle pressing.

A controlled fermentation at 16°C was carried out for 15 days in stainless steel tanks."

Alcohol content: 13% vol

