
Young white | **2024** D.O.C.A. RIOJA
A WHITE WINE TO ENJOY AS YOU LIKE

GRAPE VARIETIES

Viura.

PREVAILING CLIMATE

Atlantic, temperate, with distinct seasons.

SOILS

Mostly clayey - calcareous, poor and not very fertile.

VINEYARDS & YIELDS

Selection of plots over 30 years old, from Rioja Alta, and from small "corros" or areas of old vines where white grape vines were planted intermingled.

HARVESTING

Harvest exclusively by hand at the end of September. Careful harvesting, in small trailers without berry breakage and without oxidation or undesired alterations.



WINEMAKERS

Fernando Costa, Emilio González & Manuel Iribarnegaray.

VINIFICATION

Short skin maceration of 2 to 4 hours before gentle pressing. Alcoholic fermentation at low temperature in stainless steel tanks. The wine is racked and kept on fine lees for a period of time to achieve its delicate volume. A gentle cold treatment is carried out in order to ensure stability, maintain the freshness and intensity of its aromas.

TOTAL TIME IN BARREL

No barrel ageing.

AGEING IN BOTTLE

It does not require additional bottle ageing as it is marketed in its full youth to enjoy the freshness and liveliness of the first two years.

MARKET RELEASE

December 2023.

Tasting notes

Bright, straw-coloured, greenish hue. On the nose it is delicately fragrant with white fruit in particular, pear, apricot and white peach.

Lively and refreshing on the palate, lingering with well balanced fruit, enhanced further with delicate citrus notes.

Ideal as an enjoyable, relaxed accompaniment to any kind of meal as well as with first courses, hors d'oeuvres, vegetables or fish.

Serve at: 7-8° C.
Alcohol content: 12.5% Vol.

Wine suitable for
vegans

