

FUNDADA EN 1879



Grapes

100% Viura

Region/Appellation

Rioja

Alcohol by volume

13.00%

Residual Sugar

less than 2 g/l

pH

3.3

Total Acidity

5.4 g/l

Drinking Window

2024 - 2025

Tasting Guide



Tasting note printed

27/12/2024

2021 6x75cl

Winemaker Notes

Bright pale yellow colour. Good nose, very clean and complex where we find aromas of pear, apple, white currant intertwined with toasted aromas of fine and delicate wood. To the palate it is a soft entry wine, which ends in an elegant acidity that gives a fresh and very interesting aftertaste.

Vineyard

Manual selection of grapes at their optimum point of ripeness

Winemaking

In the winery, the grapes underwent 6 - 8 hours skin contact in order to achieve better extraction of the aromatic compounds in the resulting wine. The grapes are then lightly pressed and the juice transferred to new American oak casks for a fermentation that lasts between 15 and 20 days at cellar temperature: between 6 and 20° C. The young wine remains on its lees which are periodically stirred through the wine so that they hang in suspension. The wine is regularly tasted to assess its flavour evolution, until we decide on the optimum moment to rack it and bottle it.

Vintage

The weather in Rioja during the 2021 growing season was erratic. The summer began dry but then rain in September became key for a more favorable evolution in the vineyard. In the higher, breezier vineyards as well as those of low and mid yields the grapes improved significantly with this rainfall. The weather in October was perfect, with bright, sunny days and very cold nights, which lead to slow ripening. The grapes were healthy, well balanced and generally had good acidity, so enabling us to produce great wines with good ageing potential. Harvest of white grape began on the 21st September and ended on the 19th October.

Food match

Grilled and Roasted White Meats

The ideal pairing for white meat, fish, pasta and rice.

