

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

26/12/2024

2022 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 harvest at CVNE began on September 8th with the Viura variety in our Torremontalbo vineyards, ending with the rest of the white grape varieties on September 27th. Due to the drought and the high temperatures registered, the quality of the grapes was not homogeneous at the moment of harvesting; they were varying according to the location of the plots, the yields and other factors. In this context, ripening samples and grape tasting were particularly crucial to make decisions and start the harvest at the right time in order to preserve the primary aromas, acidity and freshness in the production of this white wine.

Food match

Grilled and Roasted White Meats

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

