

# 1808 VIURA



## VARIETY

Viura 100%

## ORIGIN

Single plot wine located next to Laguardia. It is a 80 years old vineyard. Designations of Origin and Control Board RIOJA. Spain

## HARVEST

Hand picked and selected in the winery

## ALCOHOL CONTENT

12,5% Vol.

## VINIFICATION

Pressing and debourbage in 24 hours. Controlled alcoholic fermentation at 15°C (60F) in stainless steel vats. Clarified by gravity

## MACERATION

Maceration for 15 days in stainless steel vats.

## OAK

In American oak barrel for four months.

## AGING IN BOTTLE

For six months

## TASTING NOTES

Bright pale straw color, clean and bright, the nose, very fresh notes of apple and water pear. In the mouth is, dry, balanced, expressive and complex. It has a very good acidity and it is lingering.

## FOOD PAIRING

White Beans with Clams, Mushroom Risotto, Spider Crab, Norway Lobster, European Lobster Grilled

