

RIOJA DENOMINACIÓN DE ORIGEN CALIFICADA





Winemaking

Oxygen is used in a controlled way before the clearing of the must. The intention is to remove the concentration of oxidative tannins in the must and, by doing this, reduce the posterior oxidation of wine. This means the wine will have a positive evolution inside the bottle. Fermentation takes place in American oak barrels of 225 liters and the wine was in touch with the lees for over 6 months in which a daily batonage occurs. Finally the wine was bottled in the first week of June.

Tasting note

This wine is a pale yellow color with greenish tones. The aroma is intense with predominant fruit and spicy notes from the barriques. On the palate, it is rich in nuances with an adequate acidity and balance.

A w a r d s

90 Points, Decanter Wine Awards 2020 (2018)93 Points, Tim Atkin 2020 (2017)91 Points, Tim Atkin Rioja Report 2021 (2019)

R e g i o n Rioja Vineyards located 600 meters above sea level.

Grape varieties

90% Viura - 10% Malvasía

UPC code 8437008622101

Country

vinovia winegroup.com