



DENOMINATION OF ORIGIN:	DOC Rioja
VINEYARD AREA:	The vineyards are located in the Alto Najerilla subzone, in the municipality of Baños de Rio Tobia at an altitude of 630 meters. Old vineyards with high planting density.
VINE AGE:	More than 65 years, 100% head-pruned vineyards.
SOILS:	Ferrous sandy, with carbonate veins that rise horizontally from the limestone bedrock that is 1.2 meters deep, and that is mixed with rocks of a sandy nature.
VARIETIES:	100% Viura, a selection of old clones from the area.
ELABORATION:	Manual harvest in 18 kg boxes, pressing without destemming and fermentation in 35 HL barrels for a year in its lees.
AGEING:	Aged in 35 HL French oak barrels. for 12 months.
ALCOHOL:	14%

TASTING

Only white, only Rioja. The cold makes us different.



Straw yellow color, with a rim of the same color.



Good intensity on the nose, pear and quince pome fruits and balsamic accompanied by a touch of boudoir herbs and a slight mineral reminder.



On the palate it is fresh, vertical, with a spectacular tension and with wide glycerin sensations in the mouth and with a long aftertaste finish, ripe stone fruits appear, conjugated with aromatic herbs and candied fruits, along with hints of lightly roasted green coffee.



HOLDING:

Valdesabril "Viñedo Singular of La Rioja"

