



DENOMINATION OF ORIGIN:	DOC Rioja
VINEYARD AREA:	Selection of head-pruned Viura vineyards from Las Laderas del Moncalvillo, Alto Najerilla and Nalda.
VINE AGE:	80 years of age for the old Viuras between 500 and 600 metres of altitude and 800 metres for White Maturana.
SOILS:	Mainly calcareous clay and a small percentage of ferrous clay and deep soils with a sandy component of degradation and sedimentation. This blend gives us structure, freshness and longevity in the wine.
VARIETIES:	70% Viura, 30% White Maturana.
ELABORATION:	Harvest with optimal phenolic maturation, light pressing without de-stemming and in the absence of oxygen so as not to oxidize aromas. Fermentation in French oak barrels at low temperature and subsequent ageing on fine lees for nine months in French oak barrels, where the lees are stirred three times a week to give the wine more broadness on the palate.
AGEING:	Nine months on its lees in French oak barrels.
ALCOHOL:	14%

TASTING

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



Straw-yellow in colour, with yellow rim.



Good intensity in the nose, pome fruits, baked apple, floral and balsamic notes accompanied by a hint of nuts and a subtle mineral reminiscence.



Fresh, rounded and balanced with a wide range of sensations on the palate and a long finish. The aftertaste brings stone fruits, combined with overripe pome fruits in jam, together with hints of nuts.



HOLDING:

Las Arcas, Nalda (La Rioja)



A selection from head-pruned Viura vineyards of over 60 years of age on the slopes of Moncalvillo and Alto Najerilla, with their highly unique soils, coupled with our Las Arcas Holding in Nalda. Fermented and aged in 3500-litre oak casks; a nod to the tradition of classic Rioja whites.