

COUNTRY OF ORIGIN

Spain

APPELLATION

Rioja

VARIETALS

Viura

TASTING NOTES

The Viura grape, also called Macabeo, is used preferably in the production of Rioja white wines. Its main characteristic is the production of wines with acidity. Therefore, young wines are very fresh. It allows to age the wines in the bottle, as well as in oak barrels. Pale straw yellow white wine. Very fruity with apple notes. Vineyards of white grape used for this wine are 30 years old. Elegant and long finish. Very suitable to drink with appetizers, soft salads, pasta and rice dishes. 12 degrees of alcohol. It is recommended to drink between 4°-5° celsius 39-41 Fahrenheit degrees of temperature.





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