



Onomástica

Terroir & complexity

RESERVA WHITE



Variety: 100% Viura.

Vineyards: The grapes for this wine come from a single selection of vines in the centre of the Finca El Estanque vineyard, a 60-hectare vineyard owned by the winery in the best areas of Haro. These particular vines are 40 years old on average and from the shallow chalky soils that produce excellent and healthy grapes.

Vintage: Hand picked into small cases. 9th October.

Vinification: After gentle and partial destemming and pressing, the Viura juice ferments on the skins in concrete tanks, for around 12 hours before being run off and then fermenting at around 12° C-14° C, a process which begins in the tank and is completed in the barrel.

Ageing: 24 months on its lees in a combination of American and French oak barrels with gentle batonnage in the first few months, then a further 6 months ageing in bottle before release.

Tasting Note: Straw yellow with golden hints. Aromas of white fruit, citrus, mineral, honey and butter. Well rounded, fleshy fruit as well as a lively, crisp, luscious and complex finish.

Food Match: A great match for baked or smoked fish, white meats, rice dishes cheeses and foie.

