

# Monte Gatún Blanco



Arizcuren



Rioja DOCa



## GRAPE VARIETY

100% Viura

## ALCOHOL %

13.5%

## TERROIR

Age: More than 50 years old.

Soil: Sand and clay.

Altitude (m): 530-600.

Sustainable farming.

Harvested by hand in baskets of 11 kg.

## VINIFICATION

Destemming, vatting and spontaneous fermentation. Cold maceration, except for one day of film maceration.

## AGING

Aged for 3 months on its lees in French oak to give it complexity and volume. Subsequent aging for 7 months without lees.

## PAIRING

Shellfish and white fish are ideal. Casseroles, rice and pasta with béchamel are also suitable for pairing.

## LOGISTICS

6 pack | 18 cm x 25 cm x 30,5 cm | 8,7 Kg

VMF | 75 cs 6 | 682,5 Kg | 177,5 cm

## TASTING NOTES

Pale golden color, with aromas of stone fruit, tropical, floral and pastries.  
In the mouth it is fresh, with a balanced and unctuous acidity.