

## MONTE GATÚN BLANCO 2024



**COUNTRY** Spain

**GRAPE VARIETY**

100% Viura

**ALC. %** 13

**VINEYARDS**

Age: More than 50 years old.  
Soil: Sand and clay.  
Altitude (m): 530-600.  
Sustainable farming.  
Harvested by hand in baskets of 11 kg.



**APPELLATION**

Rioja D.O.C.a

**ELABORATION**

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

**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.

**RATINGS**

- 90 Tim Atkin , vntg. 2024
- 93 R. Parker (WA) , vntg 2024
- 91 Tim Atkin , vntg 2023, 2022

**LOGISTICS**

**6 PACK**  
18 x 25 x 30,5 cm  
8,8 Kg

**12 PACK**

**VMF**  
120 cs 6  
950 Kg

**EUROPALLET**  
117 cs 6  
930 Kg