

# Montes Bellos del Buradon White



Carlos Sánchez Viticultor



Rioja DOCa



## GRAPE VARIETY

100% Viura

## ALCOHOL %

13,5%

## TERROIR

Age: More than 30 years.

Soil: Calcareous and clay.

Altitude (m): 600.

Sustainable farming.

Manual harvest in 18kg crates.

## VINIFICATION

Maceration with skins during 24 hours, light pressing without destemming, static racking for 48 hours and fermentation in French oak barrels.

## AGING

Aged 10 months with lees in French oak barrel.

## PAIRING

Risottos, pasta, seafood, white fish.

## LOGISTICS

6 pack | 24,8 cm x 18 cm x 30,5 cm | 10 Kg

VMF | 115 cs 6 | 1180 Kg | 177,5 cm

## TASTING NOTES

Creamy white, complex and very gastronomic, with mineral and aniseed touches. This wine stands out for its floral and fruity aromas, not very intense but very rich. Its acidity stands out in the mouth, remarkable and tasty.

