

TRASCUEVAS 2024



COUNTRY Spain

GRAPE VARIETY

85% Viura, 10% Malvasia, 5% Palomino Fino.

ALC. % 13

VINEYARDS

Age: More than 50 years old.
Soil: Clay and limestone.
Altitude (m): 650-700.
Sustainable farming.
Harvested by hand in crates of 20 Kg.



APPELLATION

Rioja DOCa

ELABORATION

Grapes destemmed and pressed to carry out the subsequent settling of the must. Fermentation takes place in a stainless steel tank. It is aged on lees for 10 months: half is aged in 500 liters French oak barrels and the other half is aged in concrete. Aged 10 months in French

PAIRING

Foie will make a perfect match, as well as oysters and barnacles.

TASTING NOTES

Pale yellow color, clean with green shades. Elegant nose, complex, perfumed and floral, with a pungent note of tangerine peel. A wine to wait for it on the glass, so it can show his complexity and depth. It's full of personality, original and very pleasant.

RATINGS

- 95 Robert Parker (WA) , vntg 2024
- Wine of the year Tim Atkin , vntg 2023
- 95 Tim Atkin , vntg 2023, 2022
- 94 Robert Parker (WA) , vntg 2023, 2022

LOGISTICS

6 PACK
24,7 x 16,4 x 30,1
cm | 8 Kg

12 PACK

VMF
125 cs 6
1030 Kg