

Victor Ausejo Garnacha Blanca Barrel Fermented



Victor Ausejo



Rioja DOCa

RATINGS HISTORY

- 95** Tim Atkin
vntg 2023, 2022, 2021
- 95** Robert Parker (WA)
vntg 2023
- 94** Robert Parker (WA)
vntg 2022, 2021



GRAPE VARIETY

Garnacha Blanca

ALCOHOL %

13.5%

TERROIR

Age: More than 10 years old.

Soil: Red clay.

Altitude (m): 550.

Manual harvest in 15 Kg. boxes

Hand harvested.

VINIFICATION

Manual selection Fermented in 50% new Hungarian oak, with some lees stirring in barrel

AGING

Aged in stainless steel for 10 months with it lees. Weekly battonage.

PAIRING

Savoring a velvety mushroom risotto, relishing a zesty Caesar salad adorned with grilled shrimp, or delighting in a rich chocolate fondue, this wine elevates every bite. Pair it with a creamy Brie or a tangy goat cheese to accentuate its fruity and spicy notes, ensuring a memorable dining experience.

LOGISTICS

6 pack | 30,6 cm x 25,3 cm x 18,4 cm | 8,4 Kg

VMF | 96 cs 6 | 836,4 Kg | 172,2 cm

TASTING NOTES

Structured and stony, with cinnamon and lemon butter flavours, a hint of toast and a chalky finish.

