



Gastronomic expression of Viura and Chardonnay.

Clean, bright, straw yellow with greenish glints. In the nose is intense, open. Sweet, honeyed notes. The barrel is made present by the vanilla aromas. In the background there is a floral touch of white flowers. The palate is round, homogeneous, elegant, with good acidity. At the end, light notes of toast are perceived. Long finish, still present vanilla hints of the barrel.

Frankfurt sausages. It matches with potatoes, fish and seafood. Goat and roquefort cheese. Basil pasta, fried tomatoes or vegetables.

### Características



White Viura and Chardonnay



Fermented in French and American oak barrels



D.O.Ca. Rioja



75 cl.

### LASTEST AWARDS



Silver Medal, vintage 2018. Summer tasting Mundus Vini 2019.



92 points, vintage 2018. Tasting 2019



91 points, vintage 2016. Guía Peñín 2018, Spain



90 Puntos, vintage 2014, Guía Peñín 2015, Spain



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