



## TRES VIÑAS BLANCO RESERVA

*A beautiful representation of the oxidative white Riojas,  
like "in the old days"*

### 2018 VINTAGE

Heterogenous harvest with good production levels and fresh character.  
Finesse, elegance and freshness are the hallmark of this vintage's wines.

### VARIETIES

**Viura, Malvasía, Garnacha Blanca**

### VINEYARDS

Viura and Malvasía are grown in our vineyards in Arenzana. The vines of these plots have deep alluvial silt soils with medium fertility.

Garnacha Blanca is a Mediterranean grape variety which thrives in our estate in Ausejo in the Rioja Oriental subregion with shallow, calcareous clay, rocky soils poor in organic material.

### VINIFICATION

The grapes are pressed without maceration to convey freshness and tension, which provides the long finish.

Fermentation is done in stainless steel vats at 15-19 °C (59-66°F). We keep the wine in concrete vats to blend the varieties prior to ageing.

Following with Rioja's historic tradition, the wine is aged for 12 months in new American-oak barrels providing rich, vivid sweet notes, before it is bottled for at least one year.

### TASTING NOTES

**Colour:** Attractive, bright golden yellow colour.

**Aroma:** Intense aroma on the nose, leading to a gourmand blend of nutmeg, autumn fruits, orange peel and hints from the mellow sweet oak.

**Palate:** Unctuous and long on the palate, you can taste the freshness from the citric and mineral undertones, which are characteristic of the grapes' soils. The same aromas of nutmeg, autumn fruits and orange peel can be enjoyed on the palate. Alcohol and acidity are balanced with great precision.



**ALCOHOL**  
12,5% VOL.

**SERVING TEMPERATURE**  
10°C - 12°C / 50°F - 54°F

#### FOOD PAIRING:

It is the best accompaniment to lighthearted meals, such as sushi, autumn vegetables, including artichokes, and Iberian ham or other cold cuts.