

TRES VIÑAS BLANCO RESERVA

*A beautiful representation
of the Oxidative White Riojas*

VARIETIES

Viura, Garnacha Blanca and Malvasía

VINEYARD

Viura is 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, *Los Almendros*, located in the Rioja Oriental subregion with shallow, calcareous clay, rocky soils poor in organic material.

Malvasía is from our high altitude estate in Rioja Oriental, *Finca Carbonera*, located at 750-800m above sea level. This estate's unique growing conditions with shifts in temperature between day and night, the soil's pH of less than 6 and minerality, allow the grapes to preserve their acidity leading to more fresh, elegant and age-worthy wines.

VINIFICATION & AGEING


The grapes are pressed without maceration to convey freshness and tension, which provides this wine's long finish.


Each variety ferments separately in concrete vats at 15-19 °C (59-66°F). We then blend the varieties again in concrete vats prior to ageing.

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

TASTING NOTES

 Attractive, bright golden yellow colour.

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

 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.

FOOD PAIRING

An ideal accompaniment to lighthearted meals, such as sushi, scallops, autumn vegetables, including artichokes and wild mushrooms, and Iberian ham or a cold cuts platter.



ALCOHOL

13% vol

SERVING TEMPERATURE

17°C - 18°C / 64°F

