

FAMILIA VALDELANA

SINCE 1583




RIOJA

DENOMINACIÓN DE ORIGEN CALIFICADA

WHITE
WINE








DESCRIPTION

- GRAPE VARIETY:  50% Malvasia and 50% Viura. Malvasia with its great aromatic intensity and its distinct unctuous sweet profile fuses with the floral character and marked acidity of Viura, resulting in a perfectly balanced wine which is both unique and original.
- VINEYARD AGE: 35 Years old.
- SOIL TYPE: Calcareous clay.
- CLIMATE: Mediterranean with Atlantic influence.

"Manual harvest"

TASTING NOTE

- APPEARANCE:  Yellow with green hues, bright and clean.
- AROMA:  High aromatic intensity, tropical fruits, banana, pineapple, some floral hints in the background
- TASTE:  Clean, silky and fresh. Lively, balanced acidity. Tasty aftertaste, excellent mouthfeel and body with a touch of stone fruits.
- SERVING TEMPERATURE:  Between 6°C and 8°C
- FOOD PAIRING:  Various appetizers and tapas, rice and pasta dishes, white meat and fresh fish.

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