



## VIÑA VALORIA Viura

### Tasting Notes

Straw yellow color, clean and bright. Powerful, with primary aromas of white fruits (apple, pear, and pineapple) and fresh herbs on the nose. The palate is balanced in acidity, fleshy, and fresh. With a clean aftertaste and fresh finish.

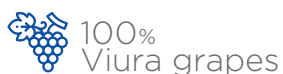
### Winemaking

After exhaustive ripening controls, the fruit is collected at their peak of ripeness. After de-stemming and crushing, the grapes are pressed carefully to get the must. After clarification, fermentation takes place in stainless steel tanks at a temperature-controlled in order to obtain the maximum aromatic potential. Then the wine is naturally stabilized for bottling.

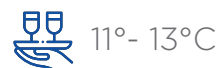
### Recommendations

Ideal with all types of fish, seafood, rice, and salads. Best served at 11°- 13°C.

**Food Pairing Ideas** Grilled chicken salad with Arugula and lemon pepper dressing; roasted beets and goat cheese salad; shrimp cocktail



11,5% Vol.



*The palate is balanced in acidity, fleshy and fresh. With a clean aftertaste and fresh finish.*



*This wine is powerful, with aromas of white fruits (apple, pear and pineapple) and fresh herbs on the nose.*

**Origin** Young white wine from Rioja Alta, in the town of Fuenmayor. This wine has been elaborated from the careful selection of Viura grapes.

