



WE ARE INTIMATELY PROUD OF THIS WINE WHICH STANDS FOR A CONTEMPORARY UPDATE OF THE HISTORICAL WHITE WINES OF CONDE DE LOS ANDES, A LEGENDARY RIOJAN WINERY WITH THE OLDEST CAVES IN OUR REGION.



Conde de los Andes Blanco 2013

DOCa Rioja

VINEYARD

Location: Terms of Ollauri, Haro and Briñas, in Rioja Alta.

Climate: Continental Mediterranean with a clear Atlantic influence.

Soil: Clay-limestone soils, with a degree of acidity that enhances vibrant and lively aromas in the wine.

Variety: 100% Viura, of around 30 years old.

WINEMAKING

Fermentation: 3 months with its lees in new French oak barrels of very fine grain.

Routines: Weekly stirring of the lees to get a optimal fermentation process.

Aging: Once the fermentation is completed, the wine matures in the same barrels for 6 months.

Winemaker: Julián and Javier Murua.

TASTING NOTE

Color: Pale yellow, with golden reflections.

Nose: Very complex and armonious, with notes of citric fruits and white flowers, fine vanilla and the toasted touches of the maturation in oak.

Palate: Fresh, crispy, structured and with a good acidity.

Aftertaste: Silky and persistant, very juicy.

Alcohol: 12,5% Vol.

FOOD HARMONIES

All kind of fish: Smoked, sauced, fried, sushi.

Paella and seafood rice and pasta.

Mushroom risotto.

White meats in light and soft sauces.

Foie, soft and semicured cheeses.

SERVE AT 9-10 °C