



# Conde de los Andes

**BLANCO  
2015**

DOCa RIOJA

## VINEYARD

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

**Climate:** Continental Mediterranean with a clear Atlantic influence. Hot and dry, 2015 offered excellent conditions in terms of freshness, elegance and aging aptitudes.

**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

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**Harvest:** By hand, at the beginning of October.

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

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

**Maturation:** Once the fermentation is completed, the wine matures in the same barrels for 6 to 7 months.

## TASTING NOTES

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**Color:** Pale yellow, with golden reflections.

**Nose:** Very complex and harmonious, 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 persistent, very juicy.

**Alcohol:** 12,5% Vol.

## FOOD HARMONY

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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 semi-cured cheeses.

**SERVE AT 9-10 °C**