

D.O.Ca. Rioja

Arnegui Viura White

Arnegui Viura White is a white wine made from 100% Viura grapes. This grape variety is also known as Macabeo in other Spanish regions. Our experienced oenologist team has created a wine that preserves the grape's natural aromatic freshness.

VEGANO

Region

Spain's most internationally famous wine region is renowned for creating top quality wines with exceptional ageing ability. It lies in northern Spain, by the side of the River Ebro from which the region's name derived. Elegance and poise is the hallmark of the wines shaped in this ancient region. The variety of its soils, together with the combination of modern and traditional growing practices allow winemakers to produce a wide range of wines that exhibit different personalities.

VARIETY **Viura**	STYLE **Still wine**
ALCOHOL GRADUATION **12.5%**	SERVING TEMPERATURE **Between 8-10 ° C**

Tasting Notes

Clear straw yellow with greenish hues. It holds a bouquet of white flowers, tangerines, orange peel and other citrus fruits with a subtle hint of passion fruit. On the palate, the wine is clean and silky with an ample aftertaste.

Food Pairing

A good companion to seafood, fish or poultry, cooked with summer vegetables.

Technical Information

Harvested at night in early September, cooler temperatures allow the grapes to retain their wonderful aromatic character. Before proper pressing, the run juice with the grapes' skin is left to macerate for 4 to 6 hours at low temperature. The fermentation takes place in stainless steel tanks between 14 and 15ºC for 48-20 days. The wine making process is carefully controlled at every stage. The result is a fresh and delicate wine.

Awards

SILVER
2025 The Drinks Business Rioja Masters: Castillo de Albai Viura Blanco 2024