D.O.Ca. Rioja

Castillo de Albai Viura White

Castillo de Albai White is made from the Spanish traditional grape variety known as Macabeo in most of Spain and as Viura in Rioja, where it is by far the most commonly grown white wine grape. Our experienced oenologist team has created a wine that preserves the grape's natural aromatic freshness.

EUROPEAN VEGETARIAN UNION · V-LABEL.EU ·
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%**	SERVING TEMPERATURE **Between 8-10 ° C**

Tasting Notes

Bright straw yellow with touches of green. This wine has aromas of white flowers, ripe tangerines, orange peel and 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 accompaniment to seafood, fish varieties such as cod in pil-pil sauce, or poultry cooked with vegetables.

Technical Information

Harvested at night in early september, cooler temperatures allow the grapes to retain their wonderful aromatic character. Run juice is left for 6 – 8 hours to macerate at a cool temperature to get the most out of its aromas. The fermentation takes place at a controlled temperature in stainless steel tanks at 14-16º C for 18-20 days The wine making process includes careful handling at every stage. The result is a fresh and delicate wine.