

D.O.Ca. Rioja

Heredad de Altillo White

Heredad de Altillo white is made from Spain's traditional grape variety known as Macabeo in much of its homeland Spain but as Viura in Rioja, where it is by far the most planted white wine grape. Our skilled winemaker has created a wine that preserves the grape`s natural aromatic freshness.

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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 **12,5º**	SERVING TEMPERATURE **Between 8-10 ° C**

Tasting Notes

Brilliant straw yellow in colour with greenish hues. The wine has aromas of white flowers, ripe mandarins, banana, orange peel and citrus fruit with a subtle hint of passion fruit. On the palate, the wine is clean and silky with a long finish.

Food Pairing

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

Technical Information

Harvested at night in early October, this cooler temperature allows the grapes to retain their wonderful aromatic characters. After crushing, the must is left for maceration for 4 to 6 hours in cool temperatures to get the maximum expression of aromas. The winemaking process includes careful handling at every stage. The fermentation is carried out at a controlled temperature in stainless steel tanks between 14-15 ºC in order to achieve maximum expression. The result is a fresh and delicate wine.