

Marqués de Atillo White

D.O.C. Rioja / White



Marqués de Atillo 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.

GRAPE

100% Viura

STYLE

Still wine

REGION

Spain's most famous wine region is renowned for creating top quality wines with exceptional ageing ability. It lies in northern Spain, along the River Ebro from which the region's name derived. Elegance and poise is the hallmark of wines made here. Rioja's different soil types together with the use of modern and traditional growing practices allow winemakers to produce a wide range of wines with different personalities, although always within the framework of the Denominación de Origen Calificada (D.O.C.) regulations.

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.

ALCOHOL CONTENT

12,5°

BEST SERVED

Between 8-10 ° C

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 ° C for 15 to 20 days in order to achieve maximum expression of flavourings. The result is a fresh and delicate wine.