

ALONSO LÓPEZ White

Casado Morales



COUNTRY	Spain
APELLATION	Rioja
VARIETY	Viura, Malvasía
AGE OF VINES	+40
FARMING	Practicing organic
SOIL	Calcareous clay
ALTITUDE	550 meters
FERMENTATION	Hand Harvested, malolactic Fermentation took place in stainless steel vats during 3 months by indigenous yeasts.
AGING	The wine rest in bottle during at least 1 month before to be released to the market.
ALCOHOL CONTENT	12,5%
PAIRING	Ideal as an aperitif and perfect pairing with oily fish. Barley risotto with duck confit and peas, chicken with fennel and tarragon, crab legs and butter with herbs, fettuccine carbonara, lasagne with boletes, salmon fillets with mixed vegetables.

TASTING NOTES

Vibrant tropical notes and mineral essences, fresh and richly textured. This wine truly represents the character of a Rioja white wine.

RATINGS HISTORY

91 Points by James Suckling; Vintage 2017

LOGISTICS

Packing: 12 bottles

L: 12,52 In	W: 9,37 In	H: 11,85 In	Wt: 16 kg
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Palet: 56 cases x12 bottles

L: 39,37 In	W: 47,25 In	H: 55 In	Wt: 916 kg
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