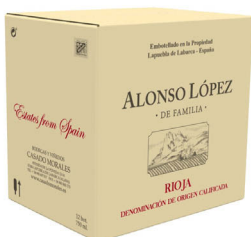


# ALONSO LÓPEZ White

Casado Morales



<b>COUNTRY</b>	Spain
<b>APPELLATION</b>	Rioja
<b>VARIETY</b>	Viura, Malvasía
<b>AGE OF VINES</b>	+40
<b>FARMING</b>	Practicing organic
<b>SOIL</b>	Calcareous clay
<b>ALTITUDE</b>	550 meters
<b>FERMENTATION</b>	Hand Harvested, malolactic Fermentation took place in stainless steel vats during 3 months by indigenous yeasts.
<b>AGING</b>	The wine rest in bottle during at least 1 month before to be released to the market.
<b>ALCOHOL</b>	12,5%
<b>PAIRING</b>	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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### Pallet: 56 cases x12 bottles

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