

ALONSO LÓPEZ White

Casado Morales



COUNTRY

Spain

APPELLATION

Rioja D.O.Ca.

GRAPE VARIETY

Malvasía (5%) and Viura (95%)

AGE OF VINES

40

FARMING

Sustainable farming

SOIL

Clay-ferrous

ALTITUDE

550m

VINIFICATION

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 being released to the market

ALCOHOL %

14.1 %

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, lasagna with boletus, 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

- 91 James Suckling. vntg 2017



LOGISTICS

Shipper 12 bottles				VMF Pallet 56 C/12			
L:	W:	H:	Wt:	L:	W:	H:	Wt:
12.6ln	9.37ln	11.85ln	16Kg	39.37ln	47.25ln	55ln	916Kg