

MONTE GATÚN Blanco

Arizcuren



COUNTRY

Spain

APPELLATION

Rioja D.O.Ca.

GRAPE VARIETY

100% Viura

AGE OF VINES

Over 50 years

FARMING

Hand harvest in mid September, in 11 kg baskets, with grape sorting in the vineyard.

SOIL

Sand and Clay

ALTITUDE

600 m.

VINIFICATION

Destemming, vatting and spontaneous fermentation. Cold maceration, except for one day of film maceration.

AGING

Aged for 3 months on its lees in French oak to give it complexity and volume. Subsequent aging for 7 months without lees.

ALCOHOL %

13,5%

PAIRING

Shellfish and white fish are ideal. Casseroles, rice and pasta with béchamel are also suitable for pairing.

TASTING NOTES

Pale golden color, with aromas of stone fruit, tropical, floral and pastries. In the mouth it is fresh, with a balanced and unctuous acidity.



LOGISTICS

Shipper 6 bottles				VMF Pallet 120 C/6			
L:	W:	H:	Wt:	L:	W:	H:	Wt:
7 in	9.85 in	12 in	8.75 Kg	40 in	48 in	65 in	1084 Kg