

# PARCELA 333

Víctor Ausejo



## COUNTRY

Spain

## APPELLATION

Rioja DOCa

## GRAPE VARIETY

100% Garnacha Blanca

## AGE OF VINES

Over 10 years

## FARMING

Manual harvest in 15 kg boxes.

## SOIL

Red Clay

## ALTITUDE

450 m

## VINIFICATION

Manual selection Fermented in 50% new Hungarian oak, with some lees stirring in barrel.

## AGING

Aged in stainless steel for 10 months with it lees.

Weekly battonage.

## ALCOHOL %

13,5%

## PAIRING

Rice, pasta, salads, fish, chocolate and cheese.

## TASTING NOTES

Fragrant, fresh, elegant, with notes of thyme and white pepper and a unctuous finish. Honeysuckle and fennel aromas, chiselled acidity, a creamy mid-palate and a ferrous undertone.

## RATINGS

- 94 Tim Atkin, vntg. 2021

