



Made with the white **malvasía** grape, highly valued and relatively scarce in Rioja. The grapes come from a small number of vines, planted in 1920 in grid formation.

 **malvasía**

4 months



new

French oak barrels



at least 3 months

Alc. 13% Vol.



8 °C



straw-yellow, no evolution



white flowers, toasted sweets, almonds, patisserie cakes...



tropical fruit

silky, long, complex and elegant

Pre-fermentation cold soaking, gentle pressing. Racking by flotation. Alcoholic fermentation in barrels at a maximum temperature of 14 ° C, lees in suspension, weekly batonnage.