

La Abuela Visi



TYPE OF WINE

White Wine Barrel Fermented

GRAPE VARIETIES

40% Moscatel

30% Viura

30% Malvasía

12 months in new foudre 750L Austrian.

ALCOHOLIC DEGREEEL

13,5% vol.

PRODUCTION AREA

D.O.Ca.Rioja

RIOJA ALAVESA

WINE FROM LABASTIDA

VINEYARDS

El Barranco del Oso

WINEMAKING

Coming from one of the best areas between Labastida and Briñas called “The Bear Canyon”. This is a coupage of Viura, Malvasía and Moscatel of a vineyard planted in 1920, Which has no other objective than to honor our mother; Visi Granma. Harvested by hand and collected in 14kg plastic-crates, 24 hours of Pre-Maceration, after this process we destemmed the grapes and press them. Fermented in 750L. foudre at very low temperature and aged for 10 months in same foudre, five of them on their own lees. Looking for the structure and complexity of the plot.

TASTING NOTE

Dandelion yellow hints with Egyptian gold yellow color. In terms of aromas we could travel to the Sierra de Cantabria plants and herbs and also with the Muscat notes. Fresh wine which invites you to drink again. The mouth is Velvety, marking the acidity of their Chacky soils and with a freshness that makes it extremely long.

Paring with fish, seafood, Italian food and specially for Japanese food.

Service temperature 13° C