



# Zintzo viura

Silky and fruity

## Varieties of grapes and vineyards:

Viura 100%

DO Ca. Rioja Alavesa

Average of vineyards: 60 years old.

Limited production. Manual harvest.

Alcoholic graduation: 13% Vol.

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## Elaboration:

Cold maceration during 12 to 24 hours, debourbage and subsequent temperature-controlled fermentation in stainless steel tanks for about 15 days.

## Tasting:

Pale, bright, with green hues.

Intense aromas with floral tones. Well balanced body, velvety and fresh. Pleasant acidity that perfectly combines with an exquisitely silky and fruity aftertaste.

## Tasting and Service:

Serve between 7-8 °C

## Awards:

Japan Women's Wine Awards SAKURA, Gold medal