



# TARÓN BARREL FERMENTED WHITE

## GRAPES

The grapes in this wine come exclusively from our 60 year old estate vineyards which are located in the heart of the Rioja Alta historic district. These vineyards sit at an altitude of 550 meters, and are comprised of chalky clay soil.

## VARIETIES

100% Viura

## WINEMAKING METHOD

Following harvest, the grapes are left in cold maceration for 4 hours. The fermentation takes place in new American oak barrels. Once the alcoholic fermentation is finished, the wine is left on its lees for 3 months for maturing before the bottling.

## TASTING NOTES

The color is a pale greenish yellow. The nose has subtle aromas coming from the oak barrels of toast and spices. Then fennel, white flowers and tropical fruit notes that come from the aging on lees. The palate is fresh yet complex with a silky, long, well-balanced finish.

## SERVING TEMPERATURE

Best served at between 8-10 °C.