

Belexos Blanco Fermentado Barrica



Type of Wine White Fermentation in Oak

Strength 12,5%

Grape Varieties Viura 100 %.

Age of Vines > 16-28 years old.

Harvesting Between 30 Sept – 8 Oct. Hand harvested

Fermentation Hand picked grapes. Fermentation in oak gives body and texture to the wine, 10 days in French oak barrels.

Fermentation Temperature 22-25 °C.

Tasting Notes *Colour:* white Rioja offers vibrant. *Aroma:* Tropical fruit while a subtle cinnamon spice completes the nose. *The fruity palate has a creamy structure, a balancing acidity and a persistent finish.*

Comments The wine spends a minimum of 11 months in French oak barrels. A further 6 months of bottle ageing follows, before release.

Presentation

Type of Bottle: Bordeaux Prestige 0.75 litre.

Type of Cork: Synthetic "Natural".

Serving Temperature 14 – 16 °C

Food Pairings . Grilled fish. Shellfish. Seafood sauce, smoked, pate vegetable gratin, etc.