

BELEZOS BLANCO 2016



Region: Rioja Alavesa

Grapes: 100% Viura

Vintage: 2016

Ageing: Fermentation 10 days in oak barrel. Aged for 6 months in French oak barrel.

Tasting Notes: Tropical fruit while a subtle cinnamon spice completes the nose. The fruity palate has a creamy structure, a balancing acidity and a persistent finish.

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