



Belezos

Rioja Blanco 2021



Type of wine: White fermented in oak

Strength: 12,5%

Grape varieties: Viura 100%

Appellation: Rioja

Age of vines: 16 - 28 years

Harvesting: Between 30th of September and 8th of October 2021. 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 degrees Celsius.

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 degrees Celsius

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

