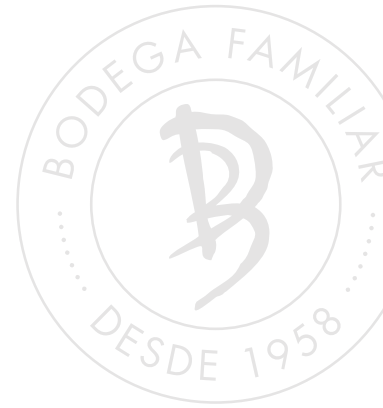




B O D E G A S
**DOMINIO DE
BERZAL**



WHITE WINE

A superbly fresh, fruity wine which preserves all the primary aromas of the Viura and Malvasía grapes, hinting at citric fruits mixed with apple and pear.

TECHNICAL DESCRIPTION

Vintage: Manual.

Varieties: 90% Viura and 10% Malvasía.

Alcoholic Fermentation: 20 days in stainless steel at temperatures no higher than 15° C.

TASTING NOTE

Colour: Green, brilliant and clean.

Nose: Without swirling the glass, one appreciates tropical notes of melon and pineapple mixed with a hint of banana. Swirling the glass, the freshness springs forth with citric notes.

Palate: The initial sensation is marked by the wine's freshness, followed by the medium weight with a good balance between alcohol and acidity. The finish is long-lasting, with a mix of tropical fruits and a touch of pear.

RECOMMENDATIONS

Ideal drinking temperature: Between 7° and 10° C.

Pairing: Aperitifs, all types of fish, light seafood, white meat and rice dishes.

LATEST AWARDS

- Bronze Medal in the Bordeaux Challenge International du Vin 2013.
- Best White 2010 Rioja Alavesa Wineries Association (ABRA).
- Third-placed Vendimia 2015 Rioja Alavesa in White Wines.
- 3rd prize in the Rioja Alavesa Wine Harvest Festival 2015 competition in "white wines".
- Silver Medal in the awards Bachus 2016.
- 89 points in Tim Atkin's "Rioja 2018 Special Report".
- Best White 2017 Rioja Alavesa Wineries Association (ABRA).
- 89 points in Tim Atkin's "Rioja 2021 Special Report".