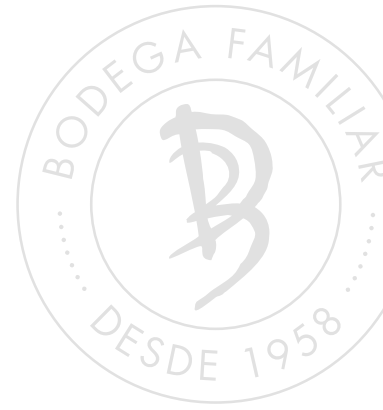




B O D E G A S
**DOMINIO DE
BERZAL**



PARCELAS WHITE - VIURA

Made from grapes from a unique vineyard with very limited production and going back more than 50 years. 1,800 bottles of this unique white wine are produced each year.

TECHNICAL DESCRIPTION

Grape Harvest: Manual.

Varieties: 100% Viura

Alcoholic Fermentation: 20 days in a cement tank at temperatures no higher than 20° C. Aged in the same cement tank for 6 months.

Unfiltered, sulphite free.

TASTING NOTE

Colour: Light yellow with some green hues, bright and very clean.

Nose: Floral, citric nuances with mineral hints reminiscent of their “Terroir” inherent in vinos de pago (single-estate wines).

Palate: Full-bodied at the start, with a glycerine taste. Citric nuances come to the fore mid-palate, accompanied by a mild creamy texture. The aftertaste is long and persistent.

RECOMMENDATIONS

Ideal Drinking Temperature: Between 7° and 10° C.

Pairing: Aperitifs, fish, light seafood and white meat, pasta, pizza and rice dishes.

NOTE

The label for this wine was designed by Nestor Basterretxea, and the drawings represent the small and irregular-shaped vineyards that comprise the Rioja Alavesa landscape.

LATEST AWARDS

- 94 points in Tim Atkin’s “Rioja 2021 Special Report”.
- 92 points in Tim Atkin’s “Rioja 2022 Special Report”.