



Bodegas
Landaluce

Elle de Landaluce

WHITE 2018

White Wine, D.O.Ca. Rioja, sub-zone Rioja Alavesa

Landaluce

6 u x 750 ml

This wine is made with Viura grapes and Malvasia grapes from our vineyards in Laguardia. The grapes were picked on September 18th.

The grapes were collected in crates in the early morning so that they would still be fresh by the time they reached the cellars, and thus retain as much as possible their aromatic potential.

The grapes were in excellent condition and their polyphenol parameters extremely low, to remove aggressiveness from the wine and protect against future oxidation. Good acidity/alcohol balance, decisive factors for durable, easy-sipping wines.

The wine was fermented at a low temperature (16–18°C) for 2 weeks in stainless steel vats, and then decanted with the full lees into new French Oak barrels. Batonnage was performed on a daily basis over 2 months.

Tasting notes:

Appearance: straw yellow, with greenish hues.

Aroma: fresh to the nose, with aromas of tropical fruits and citruses with mild menthol against a roasted background.

Taste: initially mild with good body and sound harmony in the mouth. Slightly acid as it moves through the mouth, pointing out its freshness. The acid taste is accompanied by a slight bitterness from the wood for a rounder, more complex taste.

Other characteristics:

Vineyards: in Laguardia, over 60 year old vines: Prado de las Albas y Valcavada.

Type of soil: clay and lime.

Type of grape: 60% Viura grapes and 40% Malvasia grapes.

Grape harvest: September 27th, 2018.

Aging: 2 months in French oak barrels.

Alcohol content: 13.5%

Drinking tips: An excellent accompaniment to shellfish, crustaceans and grilled white fish or fish stews. It also blends elegantly with rice, soft cheeses, blue cheeses, all kinds of mushrooms and fresh fruit. To be drunk immediately and over the next 2 years.



GUÍA
VINO COTIDIANO
2014-15
90
POINTS

Bodegas Landaluce

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