

# almaraz



## Almaraz Viura-Sauvignon Blanc

### TASTING NOTE

#### COLOUR

Straw colour with green tints.

#### AROMA

A white wine with fresh and wonderful aromas of citrus and tropical fruits and herbs.

#### PALATE

On the palate there is a vibrant acidity with a good mouth feel of fresh lemons, orchard fruit flavours of peaches, pears and apples.



RIOJA  
DENOMINACIÓN DE ORIGEN CALIFICADA



### ELABORATION

We rack the grape in stainless steel deposit, after 24 hours of pelicular maceration we extract the first and finest juice. This juice ferments at a controlled temperature during 12 days. After a period of rest of one month it is clarify, decanted and introduced in isothermal deposit to a temperature of  $-5^{\circ}\text{C}$  to be fully stabilized.

### VARIETIES

50% Viura and 50% Sauvignon Blanc

### PAIRING

A great aperitif wine but also perfect with grilled fish and chicken and Mediterranean food in general.

### ANALYSIS

Alcoholic degree: 12.5% Vol.

Volatile acidity: 0.25 g/L

Total acidity: 5.2 g/L

pH: 3.30

Reducing sugar: 2 g/L

Total sulfur dioxide: 120 mg/L