

URBINA

www.urbinavinos.com

TECHNICAL SHEET

Urbina Viura Crianza 2013

TASTING NOTES

VISUAL

Light golden yellow edging sidewalks with slightly greenish tones. Bright and shiny. Little tear, thick dense slow fall.

NOSE

White flowers, with plenty of butterscotch, banoffee pie, dried mangoes, papaya and spices. Full-bodied with lots of weighted fruit yellow apple-and-citrus like flavors to tropical honeydew and apricot

PALATE

Good volume on the palate with certain stickiness, while fresh with good body and acidity. Great length, in attack is sweet, fruity-floral and good maturity, with hints of apricot, melon and grapefruit with honey-notes and white flowers. Tasty, balanced and fresh, clear long end.



WINE

Urbina Viura Crianza 2013

WINERY

Bodegas Urbina

ORIGIN

DOC Rioja

GRAPE VARIETY

Macabeo (Viura)

ALCOHOL

12,5%

VITICULTURE

Urbina Family Vine Growers Team, this wine is made from a selection of grapes from vineyards of Bodegas Urbina. From vines over 20 years old.

OENOLOGY

Urbina Family Winemakers Team.

PRODUCTION

5.578 bottles

ELABORATION

After collection from the Viñedo Singular "Vale del Ángel", the wine remains in contact with the skin for 48 hours maceration at 10 ° C, then the free-run juice slowly ferments at 18 ° C, working fine lees, to bring you structure and smoothness. Aged 6 months in new oak 50% French and 50% American 225 liter barrels.