

El Jardín de La Emperatriz

Region:
Rioja Alta

Grapes:
Viura

ABV:
14.0%

What:

A balanced white, with freshness, persistence and a delicate touch.

Where:

Following a gentle pressing in an inert atmosphere, the must is left with its pulp suspended at low temperatures for two days to enhance aromatic extraction. It is then gravity- raked, and the clarified must undergoes alcoholic fermentation at controlled temperatures between 15 °C and 16 °C. Once fermentation is complete, the wine rests on its fine lees in cement tanks for two months, undergoing weekly battonage to enhance texture and complexity

Barcode:

8436020261787

Sales Info:

750ml ,Case12 ,36.30lb.

Palletization:

70 cases / 5 Layers



Food Pairings:

Viura wines are perfect for pairing with a variety of Spanish tapas such as patatas bravas, croquettes, Spanish tortilla, or marinated olives, enhancing the flavors of these small bites.

Tasting Note:

With its elegant pale straw yellow color, this wine reveals captivating aromas of ripe white fruits harmoniously intertwined with delicate floral nuances. On the palate, it offers a delightful fusion of fruity sweetness, gracefully balanced by well-integrated acidity, delivering a refreshing and enduring finish. Versatile and refined, this wine complements light cuisine and an array of appetizers, making it a discerning choice for any occasion.

