

TRITIUM

D.O. Calificada Rioja

WHITE WINE



GRAPE VARIETY: 90% Viura, 10% Malvasía

DENOMINACION DE ORIGEN: D.O.Ca Rioja

SOIL: Calcareous clayey soil.

WINEMAKING:

Pellicular maceration of the must with the grape skins for 24 hours to ensure the maximum extraction of aromas. Cold débouage for 24 hours. Fermentation in stainless steel tanks for 15 days at a controlled set temperature of 17°C.

TASTING NOTES:

Brilliant pale yellow color.

Aromas of white fruit: pears and bananas. Light floral hints.

Balanced acidity. Pleasant and subtle aftertaste.

SERVING TEMPERATURE: 6 to 8 °C



A Great Selection of Spanish Wines

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