

## TRITIUM

D.O. Calificada Rioja

WHITE WINE 2019



**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 débouillage 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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