

poLus

PROTECTED DESIGNATION OF ORIGIN RIOJA RIOJA ALAVESA

Area : Rioja - Rioja Alavesa

Grape variety : Viura - 100%

Alcohol content : 13,5 %

Aging : No

Type of soil : Clay-limestone

Quantity available : 12 000 BT



Production of white Viura 2021

- 70-year-old vineyard.
- Reasoned culture.
- Manual harvest the 4th week of September.

- Destemming without crushing.
- Cold pre-fermentation maceration for 24 hours.
- Fermentation at 15°C for 18 days.
- Vinification in stainless steel vats.



Tasting

Visual : Golden yellow

Nose : Tropical fruit, white flowers

Palate : Balanced in the mouth, lingering finish.

Serving temperature : 12°C

Food and wine pairing : Polus Viura can be enjoyed with tapas, as well as with squid, aioli, or different types of fish and cheese.



Vineyard

The grapes come from vines over 60 years old. These traditional glass-pruned strains grow in poor soils, producing small loose clusters of small grain and honey color, when ripe. They coexist in the vineyard with other red varieties such as Tempranillo and Graciano, as was traditional at the time they were planted. The yield of these plots is 4000 kg.

A manual harvest allows us to pamper the bunches until they enter the winery to make this wine.

BODEGAS LOLI CASADO
RIOJA ALAVESA

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