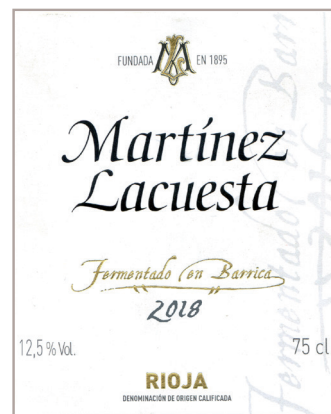




WHITE BARREL FERMENTED 2018



White Wine elaborated with grapes from the typical Viura variety of Rioja. It has remained over its own husks of pressed grapes during three months using new casks made with american and french oak and acacia wood. It was bottled in January, 2019.

Colour: pallid greenish yellow with light oak reflected. In nose, it's perceptible a volatile fragrance from toasted oak over a mellow depth of fresh fruit. In mouth, it offers an acid and fresh entrance, joined with the thin lingual shade of the american oak, but under it, persists a sweet sensation. Grapes: 100% Viura.

Recommended to accompany all kind of fishes and molluscs, rices or foie.

Service temperature: 10°.

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|---------------------------------|-------------------------------|
| PRODUCTION AREA | Rioja Alta |
| HARVEST QUALIFICATION | Pending |
| ALCOHOLIC CONTENT | 12,69 % Vol. |
| TOTAL ACIDITY | 5,3 gr/l. |
| VOLATILE ACIDITY | 0,37 gr/l |
| TOTAL SULPHUROUS CONTENT | 104 mg/l |
| REDUCING SUGARS | 1,2 g/l |
| PACKAGING | 6 btles. Box 75 cl. Bottle |

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