











choza Blanco



-  **D.O.:** La Rioja
-  **Variety:** 80% Viura 20% Malvasía
-  **Vineyard:** Elvillar y Laguardia
-  **Elaboration:** Cold maceration and is racked for 72 hours with a temperature controlled fermentation between 17°C-18°C.
-  **Alcohol:** 12,50% Vol.

Tasting note:

-  **Visual phase:** it shows a greenish-yellow color with clean and bright flashes.
-  **Olfhative phase:** on nose is elegant with fruity notes accompanied by citrus fruits that complement its personality.
-  **Tasting phase:** on palate is very well balanced with a very pleasant acidity and a long and harmonious aftertaste.
-  **Pairing:** perfect with seafood, rice and fish
-  **Consumption temperature:** 10°C-12°C