Valenciso Rioja Blanco, DOCa Rioja (Magnum) 2023

EVA0122023

Compañía Bodeguera de Valenciso

— Rioja, Spain

Unctuous yet fresh; this is stunning and the fact it's their first release in magnum adds to its charms.

Production

Grapes are sourced from 80 year old vines on clay, stone soil in the North of the Rioja Alta area - these vineyards are of outstanding quality. Sustainable viticultural practices are followed. Fermented in stainless steel for around 24 hours until fermentation begins (using indigenous yeasts) then transferred to 225 litre Caucasian oak barrels for 9 months.

Tasting note

Complex aromas combining floral characters with preserved lemon and gently smoky notes. The palate is intense and broad with nuts, stone fruit, minerality and balancing citrus acidity on the finish. Will continue to develop in the bottle.

Food Match

A white wine that will benefit from decanting. Serve with roast chicken or pork, or fish in a delicately-flavoured sauce.

ABV:
13.00%

Case/Bottle Size:
3x 150cl

Closure:
Cork

Category:
Natural/Sustainable

Appellation:
DOCa Rioja

Winemaker:
Luis Valentin & Carmen Enciso

Grape Varieties:
Viura 70%, Garnacha Blanca 30%

Suitable for:
Vegan