Artesa Viura, DOCa Rioja 2025

EAR0032025

Bodegas Ontañón

— Rioja, Spain

A beautifully expressive fresh, unoaked white Rioja

Production

Made from 100% Viura grapes cultivated in Rioja Oriental. Vineyards are at an altitude of 400 metres above sea level and the Viura vines are, on average, 20 years old. 80% of the vines are trained in the trellis method and 20% are bush trained. The vineyards have clay stone soils with some sandy areas. Grapes are crushed and chilled for several hours before temperature controlled fermentation in stainless steel.

Tasting note

A fresh, unoaked Viura with lifted floral and citrus notes on the nose. The palate has orchard fruits, ripe melon and zesty acidity on the finish.

Food Match

Delicious on its own or with pizza, pasta or tortilla.

ABV:
12.50%

Case/Bottle Size:
6x 75cl

Closure:
Please Select

Category:
Sustainable

Appellation:
DOCa Rioja

Winemaker:
Rubén Pérez Cuevas

Grape Varieties:
Viura 100%

Suitable for:
Vegan

Bottle Barcode:
8411767412036