



# ALTIVO

BLANCO

RIOJA

DENOMINACIÓN DE ORIGEN CALIFICADA

*Tradición Familiar*

ELABORADO Y EMBOTELLADO EN LA PROPIEDAD



**Grape varieties:** 100% Viura.

**Vineyards:** A selection of vines planted at higher altitudes, with an average age of 15 years, in order to maximize the variety's fresh, fruity nature.

**Harvest:** Manual, in small cases during mid-September.

**Vinification:** : In stainless steel tanks. Clusters are macerated and the resulting free-run grape juice is fermented at a controlled temperature of 14 °C and kept on its fine lees for at least 3 months.

**Tasting notes:** This Viura (aka Macabeo) represents an outstanding crisp, aromatic, dry, fruity white wine with clean herbaceous notes, alternative to Sauvignon Blanc and Pinot Grigio. It stands out for its varietal aromas showing stunning flavors of apple, honeydew, lime peel, lemon verbena, and some bitter flavors of grass and hazelnut come in on the finish. A great aperitif and very versatile, pairing with all sorts of white meats, seafood, sushi, coconut curries, etc.

*Bodegas Altivo - Alberite - La Rioja - Spain*