



# Viuda Negra “Villahuercos” 2019

**Type:** White Wine (Village Wine)

**Appellation:** D.O.Rioja (Subzone Alavesa)

**Varieties:** 100% Tempranillo White

**Alcohol:** 13,50 %

**Bottle:** Burgundy bottle 75cl. & 150cl

## VINEYARD/TERROIR

**Average age:** Planted in 2010 (Villahuercos plot)

**Location:** Laguardia.

**Altitude:** 600 meters

**Yield of production:** 5.000 kgs/ha.

## WINE MAKING

**Harvest:** Manual Harvest in 15 kgs cases.

**Fermentation:** Stainless steel tanks.

**Malolactic:** 500 L French oak barrels

**Aging:** 9 months in 500 L French oak barrels.

## TASTING NOTES:

Bright clean yellow color. On the nose ripe fruit, Stone fruit, citrus, with hints of tropical fruit. Noticeable pastry and buttery characters coming from the batónnage. Pleasant chalky notes that showcase the clay-calcareous terroir along with additional complexity thanks to the wood fermentation. Tremendously fresh thanks to the acidity of the grape variety. Stone fruit with citrus notes and tropical flavors accompanied with an enjoyable enveloping unctuous mouthfeel. Big power of aging. World class wine.

**FOOD PAIRING:** White grilled fish, Seafood. Rices.

## INTERNATIONAL PRESS:

Tim Atkin MW: 93 (2019) - 93 (2018)

Peñin: 93 (2018)

Consumption Temperature: 8-12°C

