



Familia Osaba

VIURA

Region: Denominación de Origen Calificada Rioja

Variety: Viura

Alcohol: 13%

Terroir. Selection of the best Viura plots from our Rioja Alta estates with a marked Atlantic influence and with an average age of 25 years.

Slightly poor clay-calcareous soils, facing north, and with maximum yields of less than 7.500 kg per hectare which increases competition between strains.

Manual harvest in 20 kg cases during the second half of September.

Winemaking. First selection in the vineyard, respecting maximum yields, followed by a second selection on the table before processing.

After a gentle crushing, the grape juice is vatted by gravity in small French oak tanks where it ferments and macerates in contact with its skins for 20 days with constant pumping over. Malolactic fermentation in stainless steel tanks in contact with its lees.

Ageing. Without ageing in barrels, it gains structure due to its stay in a tank for at least 3 months and its refinement in the bottle after it.

Colour. Lemon yellow colour, clean and bright.

Aroma. Intense aromas of citrus fruits such as lemon and grapefruit.

Taste. It stands out for its freshness and kindness.

Light-bodied, it has a balanced acidity and a long retronasal.

Pairing. Its freshness and acidity make it ideal to accompany any type of seafood and fish. It also pairs perfectly with pasta, rice, soft cheeses and all kinds of tapas.