



Olagosa

WHITE

SELECTED VINTAGE



GRAPE VARIETIESES

Viura.



ALCOHOL CONTENT

13% vol.



WINEMAKING

The grapes from our vineyards located in San Asensio (Rioja Alta) arrive at the winery where they are gently pressed. After cold maceration and clarification, the clean must ferments in stainless steel tanks for the first third of the fermentation and the rest of the fermentation in new French and American oak barrels.

Once the alcoholic fermentation is completed, the wine is kept in contact with its lees in the barrels for at least three months.



TASTING NOTES

Straw yellow and golden color, very attractive and bright.

Good fruit expression, with notes of apple, stone fruit and pleasant hints of oak. Butters, cookie.

Sweet and warm on the palate.

Presence of ripe fruit wrapped with creamy oak.

Sweet sensation with a hint of acidity that makes it long, persistent and fresh.



SERVING TEMPERATURE AND FOOD PAIRING

Recommended serving temperature 8-10°C.

Ideal for marinating with seafood, fish, all types of rice dishes, pasta and any type of appetizer.