



The white version of the traditional 'home wine'. The most open, cheerful and fresh version of the entry wine. A great character linked to a place, varieties and an everyday style.

11,253 bottles

2024 VINTAGE. The drought of recent years and the cold, dry spring of 2024 combined into a low fertility and a reduced yield. The dry, warm summer did not reach extreme temperatures, creating ideal conditions for ripening. The heavy rains in late August and early September led us to harvest early in order to avoid botrytis. The result was a shorter, lower-volume harvest, but with healthy grapes and a good ripeness.

VINTAGE QUALIFICATIONS.

· DOCa Rioja: Good in general, Very

Good in white wines.

· Álava Viticulture and Oenology Department: Very Good in white wines.

VARIETIES. 85% Viura, 11% Tempranillo Blanco, 4% Garnacha Blanca.

WINEMAKING. The grapes are destemmed and gently pressed, with a small pre-fermentative maceration to increase the aromas.

The must fermented in new stainless steel tanks. Four-months ageing in French barrels, in contact with the

lees and with a weekly batónnage. The wine was bottled in April 2025.

TASTING NOTES. Very light yellow in colour. Delicate nose, with great aromatic freshness. The palate has a creamy and refined texture, intense and very fresh, with vibrant volume and good acidity. Sensations of fresh citrus fruit, limestone minerality, and juiciness. Moderate alcohol content. Flavourful, direct and expressive.

ALCOHOL CONTENT. 13.5% Vol.



JEB DUNNUCK



Scores
Previous Vintages

GUÍA PEÑÍN



TIM ATKIN MW



VINOUS



WINE UP

