

Navaldar

White

Bodegas
D. MATEOS
ALDEANUEVA DE EBRO (LA RIOJA) ESPAÑA

10-12 °C

♥ Baked fish, seafood, salads, rice and pastas. Ideal as an aperitif.



COLOUR Straw yellow with greenish reflections; clean and brilliant.

AROMA Fresh, fruity and intense. Hints of pip fruits (golden apple, compote pear), combined with citrus aromas (lemon and grapefruit) and a fine end with reminiscences of hazelnut.

TASTE Fresh, with predominance of citrus notes combined with compoted apples flavours, causing a surprising and pleasant acidity-sweetness sensation.

	Navaldar Viura fermented in barrel		100 % Viura
	Bodegas d. Mateos S. L.		20 years old
	D. O. Calificada Rioja (DOCa Rioja)		8,700 kg/Ha
	Aldeanueva de Ebro (La Rioja) Spain		12.5 % alc/vol

WINEMAKING: ① Grapes de-stemming. ② Gentle grapes pressing to obtain the must. ③ Debourbage and must clarification. ④ Fermentation in stainless steel tanks at controlled temperature of 17 °C. ⑤ Barrelling and completion of alcoholic fermentation in 225 l oak barrels. ⑥ Ageing in oak barrels for 3 months (in the presence of their lees) with weekly battonages. ⑦ Clarification and filtering. ⑧ Stabilization and bottling. ⑨ Labelling and dispatch.