



## MDV Viura-Chardonnay

### TASTING NOTES

#### COLOUR

Straw yellow on a gray background.

#### AROMA

Combines the citrus aromas typical on viura with the tropical fruits of the chardonnay.

#### PALATE

Balanced in acidity and sweetness with a long and pleasant persistence.



### ELABORATION

Made with viura and chardonnay varieties. The must is obtained by pressing after maceration of 2-3 hours of each variety separated. These musts are cleaned through a new system with nitrogen that makes the mud float up naturally, making wine lose less properties. Fermentation is made in stainless steel tanks at temperatures around 14°C. After a period of rest in deposit with lees which provides the wine with its unique silkiness and volume in mouth. The must is clarified with bentonite and filtered. It's in this moment when we make the final coupage of the two varieties.

### VARIETIES

50% Viura y 50% Chardonnay

### PAIRING

Ideal for white and blue fish, seafood, rice and white meat not excessively spicy.

### LASTEST AWARDS

- Selected by Tim Atkin and Sara Evans between 10 best whites of Rioja.

### ANALYSIS

Alcoholic degree: 13% Vol.  
Volatile acidity: 0.25 g/L  
Total acidity: 5.8 g/L  
pH: 3.25  
Reducing sugar: 2 g/L  
Total sulfur dioxide: 120