

URBINA

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TECHNICAL SHEET

Urbina Viura

TASTING NOTES

VISUAL

Straw yellow edging sidewalks with slightly greenish tones. Bright and shiny. Little tear, thick dense slow fall.

NOSE

Medium intensity nose dominated by stone fruit, melon and ripe citrus with notes of jasmine, fennel and notes of sweetness background. Hints of aniseed and herbs, around some subtle notes of white fruit and hints of citrus and some pastries.

PALATE

Good volume on the palate with certain stickiness, while fresh and light, with good acidity. Great length with hints of aniseed. In attack is sweet, fruity and good maturity, with hints of apricot, melon and grapefruit with honey-notes on a background of fennel bulb, hay and white flowers. Tasty, balanced and fresh, clear long end.



WINE

Urbina Viura

WINERY

Bodegas Urbina

ORIGIN

DOC Rioja

GRAPE VARIETY

Macabeo (Viura)

ALCOHOL

12%

VITICULTURE

Wine made from grapes Macabeo (locally known as Viura), grown in clay-limestone soils, excellent for the preparation of complex white wines with an elegant finesse.

OENOLOGY

Urbina Family Winemakers

PRODUCTION

30.000 bottles

ELABORATION

After collection, the wine remains in contact with the skin for 48 hours maceration at 10 ° C, then the free-run juice slowly ferments at 18 ° C, working fine lees, to bring you structure and smoothness.