



ALEGRO

VIURA

GRAPE VARIETY:

100% Viura.

VINEYARDS:

A selection of vines planted at higher altitudes, with an average age of 15 years, in order to maximise the variety's fresh, fruity nature.

HARVEST:

Manual, in small trailers.

VINIFICATION:

In stainless steel tanks. Clusters are macerated and the resulting free-run grape juice is fermented at a controlled temperature of 14 °C.

TASTING NOTES: *The wine is prototypical of young Rioja whites; fresh, dry and fruity. It is a wine for daily drinking that makes a good companion to numerous dishes and tapas. Its aromas are typical of the Viura variety; with conspicuous notes of green apples, lemon-lime and fresh white fruit.*