



Numbered Edition 2017

Winery:
U.V.R.

Grape varieties:
100% Viura

Location:
Elaborated in Logroño, La Rioja

Alcoholic degree: 12.5%

Elaboration:
The juice obtained after a light pressing of the grape, is led to the stainless steel tanks for a natural clarification low temperature in order to prevent the alcoholic fermentation (48 hours) and separating the wort from its thicker lees.
Once clean the must alcoholic fermentation takes place in stainless steel tanks, controlled temperature (16°-18°).

Tasting:
Complex and toasted aromas with fresh, vibrant fruits give way to spicy lime, spicy and vanilla toasted oak flavors, fresh acidity, and a refreshing spicy finish. Recommendation: Pairing with lighter meals; goes perfectly with salads, sea food, Japanese, Peruvian, cheeses and more.

Soto de Oñate
Limited Vineyard Production
Family Wine
NºR.E.91 LR Premium Cellar 113

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