

Numbered Edition 2017

Winery:
U.V.R.

Grape varieties:
100% Garnacha

Location:
Elaborated in Logroño, La Rioja

Alcoholic degree: 12%

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:

Elaborated for whom likes the soft and fruity wines. It's perfect to enjoy pairing with a BBQ, roasted chicken, marinated fish even appetizers. Less intense than a red wine, but with more depth than a white wine.



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

08175

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