

QUE VIDA VIURA



WINE

Brand: QUE VIDA VIURA
Type of wine: Orange/Macerated
Denominación de Origen: D.O.Ca. Rioja
Subzone: Rioja Alta

VITICULTURE

Grape Varieties: 100%Viura
Vinyards: Sustainable
Vineyard location: Gimileo
Soil composition: Limestone - Clay
Vineyard altitude: 420-470 m
Harvest date: 10th October
Type of harvest: Manual

WINEMAKING

Destemmed: Partially
Grapes pressing: No
Maceration : Light weekly pumping during 3 months with skin contact.
Fermentation: Spontaneous and controlled. Semi carbonic maceration.
Sulphites: Not added
Barrel: No

CURIOSITY

In Rioja, we use "QUE VIDA!" as a catch-all greeting between neighbours and friends.

Primitive and ancestral method in which white grapes are vinified and fermented, like the red ones, providing an orange colour with golden reflections and a very unique tannin. No Sulphites are added.

TASTING NOTES

Visual: Golden yellow layer medium with orange reflections.

Aromas: Complex nose reminiscent of mandarin, citrus, grapefruit, stone fruit, thyme and white pepper.

Taste: Good acidity that makes it fresh and a pleasant tannin that gives it good balance and structure. It has body and character. slightly saline. Persistent on the palate and a slightly sweet long finish.

GASTRONOMY

Serving suggestions: Tapas, shrimp garlic, Jamon Iberico, blue fish, seafood, rice dishes and risottos, cured cheese platter, fresh pasta, chicken curry or tikka masala, Pad Thai...

Temperature of consumption: 8°C

STORAGE

Store this wine in a cool ventilated place where the temperature is fairly constant. Keep the bottles on their side so that the wine is always in contact with the cork