

TASTING NOTES



LUBERRI ZURI

VARIETAL CONTENT

Viura (80%), Malvasía (20%).

GRAPE HARVEST

September - October.

WINEMAKING NOTES

After a manual harvest of the 30 to 50 years-old vineyards located in Elciego and adjacent villages, the grapes are carefully selected for subsequent fermentation. The wine is kept on the lees for two months. The daily battonage allows to extract the maximum aromatic complexity.

TASTING NOTES

Bright golden colour with green sparkles. Clear scent, with a fruity varietal aroma and notes of mountain herbs and apple. The palate is fresh, tasty and wide, of a slightly creamy touch and a good acidity. Round and really balanced.

FOOD PAIRING

Salads and pasta, fish and seafood rice, stewed and grilled fish, white meats, average creamy cheeses. Ideal as an aperitif.

SERVING TEMPERATURE

8° a 10° C.

CONSUMPTION

Currently, and till the end of 2013.