

URBION BLANCO 2016

COUNTRY OF ORIGIN

Spain

APPELLATION

Rioja

VARIETALS

70% Viura, 20% Garnacha, 10% Malvasía

TASTING NOTES

Grapes from vineyards trained both in goblet and espalier. Recollected and selected by hand.

Maceration with the skins during 48 hours.

Fermented in stain-steel tank(80%) and in new French and American oak(20%). Straw-colored, intense aroma, fresh and fruity with fineness and complexity. In the mouth it is tasty, well balanced with a white fruit background (apple, Lychee, white peach) and an excellent freshness. Ideal with Mediterranean and Asian cuisine. Fish, seafood, sushi or white meat.







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Classic Wines Tel: (203) 975-2522





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