

VIADERO



100% Albillo.

OUR VERY OWN WHITE

The first white wine made in Ribera del Duero

Variety

100% Albillo.

Plant Density

2.600 plants/Ha.

Yield

4.500 kg.

Vineyard Age

12 years.

Irrigation

No.

Fertilizing that respects the environment

Sheep manure.

Vine Cultivation

Trellised.

Harvest

First week of October.

Picking

By hand in 14 kg. crates.

Yeasts

Indigenous, they contribute to the character and personality of the terroir.

Barrel Ageing

-.

Bottle Ageing

-.



Vinification

Grapes are hand picked from our 10 hectare vineyard of limited production. We cool the grapes at 4°C overnight so that they macerate prior to pressing. Temperature controlled fermentation, no higher than 19°C, enhances the wine's very aromatic nose.

Tasting Notes

Pale straw colour, due to the absence of oxidation. Fruit aromas with notes of pineapple and grapefruit, typical of Albillo. Well balanced, with a light acidic touch.

Pairings

Serve well chilled. An ideal accompaniment to fish, grilled vegetables and mediterranean salads.

Of property "La Yunquera".

Pebbly sand. Altitude 815 m.



400

Max. 40°



Min. -19°

toda la info en
www.bodegasvalduero.com