

PAGOS DEL REY

D.O.Ca. Rioja

Marqués de Altillo White

Marques de Altillo white is made from the Spanish traditional grape variety known as Macabeo in most of Spain and as Viura in Rioja, where it is by far the most commonly grown white wine grape. Our experienced oenologist team has created a wine that preserves the grape's natural aromatic freshness.

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Region

Spain's most internationally famous wine region is renowned for creating top quality wines with exceptional ageing ability. It lies in northern Spain, by the side of the River Ebro from which the region's name derived. Elegance and poise is the hallmark of the wines shaped in this ancient region. The variety of its soils, together with the combination of modern and traditional growing practices allow winemakers to produce a wide range of wines that exhibit different personalities.

VARIETY	STYLE
Viura	**Still wine**
ALCOHOL GRADUATION	SERVING TEMPERATURE
12.5%	**Between 7-9º C**

Tasting Notes

Light yellow with golden hits, a well balanced aromas of fruit and floral tones. The palate is intense with a pleasing finish.

Food Pairing

A good companion to seafood, fish or poultry, cooked with summer vegetables.

Technical Information

Harvested at night in early October, cooler temperatures allow the grapes to retain their wonderful aromatic character. Run juice is left for 4 – 6 hours to macerate at a cool temperature to get the most out of its aromas. The wine making process is carefully controlled at every stage. The result is a fresh and delicate wine.

Awards

BRONZE

2020 Sommelier Wine Awards: Marques de Altillo White 2019