



PEREZ BASOCO BLANCO Selección

D. O. Ca. RIOJA



- Location:** Villabuena de Álava (Álava) - Spain
Age of vines: Vines over 30 years of age
Yield: 5.500 Kg/Ha
Plantation system: Goblet
Soils: Clay-calcareous
Vineyard altitude: 450 meters
Climate: Atlantic with Mediterranean influence
Rainfall: 400-500 mm
Average temperature: 12°C
- Harvest:** Manual. Small lorries of 1,500 Kgs
Harvest period: 2nd week of October
Elaboration: All our grapes undergo meticulous and careful job at the vineyards. Green pruning, strict and exhaustive manual harvest. The grapes are manually harvested and stored in boxes of 15 Kg maximum followed by transportation into small trucks to the winery in less than 2 hours. At the winery we follow the principle of gravity and traditional methods. Our winery is organized vertically and on 3 different levels so the whole process is done in a vertical way, using gravity in all the movements. Cryomaceration prior to pressing. Fermentation is carried out at controlled temperature with the advantage of native yeasts in small tanks. Clarification through natural decantation.
- Ageing:** N/A
Grape variety: Viura
Alcohol: 13%
- Production:** 14.800 bottles
- Tasting notes:** Superb aromatic intensity with a delicious aftertaste of flowers, fruits and fine herbs.
Perfect balance between alcohol and acidity.
Great elegance and persistence.

