

Davalillo

RIOJA
denominación de origen calificada

Arca de Noé
blanco



TYPE AND YEAR:

Young White Wine 2021 D.O.Ca. RIOJA.

GRAPE VARIETY: 100% Viura

WINEMAKING PROCESS:

After cold settling for 24 hours, the must is fermented at a controlled temperature in stainless steel tanks in order to enhance the aroma and all the qualities of the Viura grapes and convey them in full to the wine.

TASTING NOTES:

COLOUR: Greenish yellow.

AROMA of fruit (pineapple, apple, grapefruit) with hints of citrus and white flowers.

TASTE: fresh and cheerful wine with fruit sensations, very warm and intense.

AFTERTASTE: Character of fruit and flowers with a mineral touch, unctuous and broad.

PAIRING: All kinds of fish and seafood.



100% VIURA



7-10°C



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Víctor Cardenal, 71
San Asensio · La Rioja · 26340
T. 941 457 231 F. 941 457 000

www.bodegaelarcadenoe.com

info@bodegaelarcadenoe.com