

arca de noé

RIOJA

DENOMINACIÓN DE ORIGEN CALIFICADA

Bodegas Arca de Noé



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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