

DAVALILLO

A unique, craft wine produced by 4 different generations of winegrowers, who work together every day to make a dream that began in 1953 come true.

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TYPE AND VINTAGE

Young White Wine 2024 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

CATEGORY & VINTAGE: Young White 2024 DOCa Rioja

VARIETY: Viura

COLOR: Straw yellow with greenish hues, bright.

AROMA: Complex aroma of tropical fruit, white fruit, and citrus and floral hints.

TASTE: Fresh acidity, sweet and long on the palate with a return of fruit notes.

AFTERTASTE: Citrusy and sweet, inviting another sip.

PAIRING

All kinds of fish and seafood.

STORAGE

In a cool, dry place away from the light.



100% Viura



7-10°C

