

# FAMILIA CHAVARRI LARCHAGO BLANCO BARRICA



## GRAPE VARIETIES

100% Viura

## SOIL

Limestone & Clay

## VINIFICATION

Grapes are harvested in the first half of October when they reach their optimum ripeness. The clean must is fermented at a controlled temperature of 18°C for 25 days.

The wine is aged on its fine lees in 500-litre casks and refined on its fine lees in stainless steel tank until its final bottling.

## VINYARDS

The grapes come from our own vineyards in Elciego, the core of Rioja Alavesa.

2.950 vines/hectares and 600m altitude with approx. 400ml annual rainfall



## TASTING NOTES.

Yellow in colour with golden tones, clean and bright. White fruit aromas combined with white flowers and subtle, yet clean and powerful nuances of French oak. Some mature aromas with a balanced evolution and hints of fresh pastries.

Silky, creamy, smooth and fresh palate. Delicate touches of creamy oak and butter with a long, fresh and tasty finish.