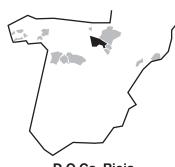


A complex and fleshy white wine



D.O.Ca. Rioja

The spring was rainy and cold, which made us very aware of the fungi but thanks to the good temperatures in July and August, the grapes were harvested in good conditions. The harvest was very selective and lasted until the end of October.



Camino Real Blanco 2018

Origin

Vineyards, located in the heart of La Rioja, surrounded by mountain Sierra de Cantabria and river Ebro on the south. This area has an ancient tradition of winemaking and perfect conditions for variety Tempranillo. Camino Real combines an extraordinary quality, true character of the region and love for wine.

Varieties: Viura and other varieties.

Vineyard: A selection of old Viura vineyards, settled on poor soils in the area of San Vicente de la Sonsierra (La Rioja).

Harvest: Manual harvest in October.

Winemaking: Maceration for 24 hours, light pressing and controlled fermentation in small vats.

Aging: 2 months in French oak barrels. Alcohol Content: 12,5% Vol.

Tasting notes

Colour: Straw yellow.

6

Nose: Intense aroma of ripe fruits, dates, banana with a light touch of woody notes.

Palate: Fresh and fleshy wine, well balanced between fruit expression and complexity derived from winemaking.

