

ORUBE

WHITE - BARREL FERMENTED



RIOJA

DENOMINACIÓN DE ORIGEN CALIFICADA

GRAPE VARIETIES

Viura, Chardonnay and Tempranillo Blanco

AGEING

6 months in French and American oak barrels

ANALYSIS

Alcohol 12.5%

Total acidity 4 g/l

TASTING NOTE

Star bright, pale yellow.

Intensely aromatic, with white and tropical fruits dominating, along with some coffee notes from barrel ageing. There are also some more subtle aromas of dried fruits, nuts and aromatic plants.

Full in the opening palate. The vintage has delivered well balanced parameters of acidity and alcohol. Pleasant through the palate with medium length and great elegance, leaving an agreeable finish of noble oak.

Total production: 26.000 bottles

FOOD PAIRING

Aperitifs, baked fish, vegetable and shellfish tempura, mixed fish and rice dishes.

OPTIMAL STORAGE CONDITIONS

Store in a cool place, at a constant temperature of between 10 and 14 °C. Protect from direct light and vibrations.

SERVING TEMPERATURE

Chilled, at between 8 and 10 °C.

