

Iñigo Amézola, blanco fermentado en barrica, 2019

Grape Varieties: 100% Viura

Alcohol content: 13,5%

Harvest: late harvest of selected grapes from the María Antoniana plot.

Vinification: cold maceration of the must with the skins for 72 hours and then fermented in new French oak barrels.

Ageing: 6 months in French oak barrels (100% new). Rest in bottle.

TASTING NOTES

Bright lemon yellow color with green reflections. Nose with intense aromas of peach, apricot and honey. Very aromatic and lively wine, dense texture, voluminous and concentrated

LIMITED EDITION: 3.000 bottles

ACKNOWLEDGEMENTS

93 puntos Tim Atkin 90 puntos Peñín

