

# *Iñigo Amézola 2022*

Barrel Fermented White  
D.O.Ca. Rioja

## Varietals

100% Viura

## Vineyards

All our wines come exclusively from our own 60 hectares of vineyards located in the heart of the Rioja Alta and surround the winery in the purest French château style. The soils are mainly calcareous clay soils at an altitude of 450-550 meters.

## Alcohol content

13,5° vol.

This wine comes from the Maria Antoniana estate, with an area of 2 hectares, located on the slopes of the Ebro.

## Harvest

Manual and selected. Late harvest of selected grapes on September 18, 2022.

## Elaboration Process

Cold maceration of the must with the skins for 48 hours and then alcoholic fermentation in new French barrels of 225 liters capacity.

## Ageing

5 months in 100% French oak barrels of 225 liters capacity.

## Tasting notes

Lemon yellow with green highlights. Nose with intense aromas of apple, pineapple and apricot. Very aromatic and lively wine, fine and fresh.

Limited edition of 3000 bottles.

**Ratings** 93 Puntos Tim Atkin| 90 Puntos Peñín

