



# VIURA 2022

Spanish white wine

90% Viura Campo de Borja DO, Spain  
10% Muscat Campo de Borja DO, Spain

ABV: 13.2%

TA: 5.8 g/L

pH: 3.16

## WINEMAKERS NOTES

Fermented in stainless steel at a cool 55°F, this wine retains the lively, crisp aromas and flavors Viura is known for. The controlled fermentation temperature preserves the delicate fruit and floral notes, ensuring a fresh and expressive profile.

This vintage underwent malolactic fermentation, adding a round, creamy texture and enhancing the wine's complexity, balancing the natural acidity with a smooth, fuller mouthfeel. After fermentation, the Viura was aged in stainless steel for 8 months, maintaining its pure fruit character while allowing for subtle development of its layered flavors.

## TASTING NOTES

Brilliant straw color. On the nose, you will find notes of bright melon, yellow pear, and citrus with a bracing minerality of wet stone and hints of white flower. Clean, crisp, lingering finish. This thirst quenching and delicious wine is delightful for an afternoon catching up with friends.

## SERVING SUGGESTIONS

The brightness of this wine and complex array of flavors are a wonderful partner for foods with a bit of spice or delicate flavors of their own. We suggest you pair it with seared albacore with ginger glaze, Korean BBQ, summer gazpacho, a salad of cannellini beans with red peppers & capers, green chile pork risotto, or fish & chips.

