



BODEGAS

FERNÁNDEZ DE
PIÉROLA

MOREDA (RIOJA ALAVESA)



BLANCO

barrel-fermented white

GRAPE VARIETY: 100% Viura

VINIFICATION: Cold pellicular maceration of destemmed grapes. The must obtained after carefully being separated from the skins, is fermented over lees in new casks, where it is left for several weeks to achieve suitable ageing.

TASTING

Colour: Attractive light straw-yellow with lemony glints. Bright.

Aroma: Intense varietal notes of ripe fruit (green apples and citrus fruits) with toasty hints from the new wood. Well-assembled and balanced.

Mouth: Pleasant attack without excessively tart sensations. Light-bodied with a tasty, fresh mouthfeel. Enveloping. Intense finish with good persistence.

SERVING TEMPERATURE: 12-13°C.