

Los Corrales de Moncalvillo

LOS CORRALES DE MONCALVILLO
MATURANA BLANCA 2021



Los Corrales de Moncalvillo is our range crafted from the **Maturana** variety, known locally as "Navarretana." **Maturana Blanca** is a nearly extinct variety in **La Rioja**, with no recorded traces of it until the early 20th Century.

GRAPE VARIETIES

100% Maturana Blanca

VINIFICATION

The grapes are harvested by hand, and the best bunches are carefully selected. They undergo destemming without crushing, and the must ferments at a controlled temperature. After fermentation, the wine is aged in new 225-liter French oak barrels for one year, with regular bâtonnage on the lees. It then spends an additional 3 months in the bottle to reach its optimal drinking point.

TASTING NOTES

This wine displays a golden-yellow colour with medium-high intensity. The nose reveals aromas of dried fruits, caramel, and white fruit. On the palate, it is silky and elegant with low acidity, finishing long and persistent.

PAIRING

An ideal companion for rice dishes, creamy soups, and all kinds of fish and seafood.

STORAGE AND SERVING

The ideal serving temperature is between 7°C and 9°C.

SUBZONE CLASSIFICATION

100% **Rioja Alta**



Rioja

DENOMINACIÓN DE ORIGEN CALIFICADA