



Grupo Faustino



Marqués de Vitoria

White

2013

D.O.C. Rioja

Vintage

Good

The most difficult harvest of the century, marked by the rain, the developmental delay and it was unequal.

Composition 100% viura

Elaboration Fermentation temperature 15 °c

Location Oyón and Barriobusto

Height 450-650 m

Yield 9.000 kg/Ha

Soil Calcareous clay

Appearance Clean, bright, lemon yellow with green tinge glints

Nose Strong white fruit taste (apple), white flowers and soft herb ending

Tasting Nice acidity balance that gives freshness, balance on the palate

Retro-nasal Fruity

Aftertaste Nice fruit and floral hint

FRESH AND FRUITY

Appetizer

Cheese or seafood canape, potato salad, nuts

Vegetables, Beans and Salad

Fried tomatoes, vegetables

Eggs

Some scrambled eggs with or without cheese

Potatoes and Fungi

Good with potatoes stew, potato paste or baked potatoes

Soup, Rice and Pasta

Basil pasta , white sauce, cheese, eggs and cream

Fish and Seafood

It matches with fish and seafood

Meat

Frankfurt sausages

Cheese and Dessert

Fondue, goat and roquefort cheese

Alcoholic Volume

11,93 (%)

Volatile Acidity

0,36 g/l ac acet

Total Acidity

6,12 g/l ac tart

Residual Sugar

2,9 g/l

Free Sulfuric Acid

57 mg/l

Sulfuric Acid

119 mg/l

**SERVICE
TEMPERATURE**

7-10 °C