

6cepas



Yearly elaboration: 9.500 bottles



Vineyard location: San Asensio –Zarrazón – Briones-
Rioja Alta



Varieties of grape: Viura 55% - Verdejo 20% -
Chardonnay 20% - Tempranillo blanco 5%



Elaboration process: This wine is made on the basis of careful selection of viura, verdejo, chardonnay and tempranillo blanco grapes from our own vineyards. After light pressing the free-run juice is obtained and flows into stainless steel tanks, where it is slightly clarified before being macerated together with the grape skins in order to bring out its maximum aromatic potential. Once this process has been completed, the juice is placed in new French oak barrels where alcoholic fermentation takes place followed by aging on the lees for about four months.



Alcohol content: 13%



Serving temperature: 8-9º C



Tasting note: Wine with a pale golden yellow color, which is powerful, clean and fresh on the nose, and it has an initial very fruity sensation with pineapple and banana notes over a base of fennel, that later gives way to hints of vanilla and roasted coffee. It is sticky, fresh and long on the mouth, where its fruity character again stands out in perfect harmony with the toasted wood.



Pairing recommendations: This wine is perfect with all kinds of fish and seafood, white meats, rice dishes and salads. It is ideal for enjoying by itself or with any kind of snack.



Additional information: Wine stabilized by natural procedures, which can produce natural precipitations in the cold.



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