

White Mi Villa







Yearly elaboration 50.000 liters / 660.000 bottles



Vineyard situation Finca San Juan and Salmuera – Rioja Alta



Varieties of grape Viura 100%



Elaboration process

The juice, obtained through a gentle grape pressing process, is led to the stainless steel vats to go through a, low temperature, natural filtration process to both avoid alcoholic fermentation from taking place (48 hours aprox.) and to separate the juice from its thickest lees. After clarifying the juice the next process, the alcoholic fermentation, takes place in temperature controlled in the stainless steel vats (16-18°).



Alcohol content 12,5%



Serving temperature 6-8°C



Tasting notes

Bright golden yellow colour. Intense bouquet, fruit and white flowers.

Dry and fresh taste, harmonizing acid with fruity and slightly sweet flavours.

Softly decreasing aftertaste which transmits elegance.



Paring recommendation

Ideal as an aperitif of for accompanying all kinds of fish and sea food.



Additional information

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



