



GENERAL INFORMATION

Brand:	HONORIO RUBIO AÑADAS Limited Edition
Type of wine:	White wine
Ageing:	CVC
Denomination of Origin:	D.O.Ca. Rioja
Variety:	Viura 100%.
Alcohol (%):	13,50 % Vol
Production:	Limited Edition of 1.500 numeres bottles
Type of bottle/Capacity:	Bordeaux/750 ml
Packaging:	4 bottles/bow.
Vinification:	Unique wine, result of the ageing and the assembly of 5 distinct vintages which have been in a barrel for a medium time of 3 years. Dynamic maceration in cold 72 h. Controlled fermentation in deposits of stainless steel <20°C. Ageing on lees followed by a Solera aging in oak and acacia barrel. 12 minimum months in bottle before its exit to the market.
Ageing:	Assembly of 5 vintages, all of them with previous ageing of 6 months on fine lees and posterior ageing in barrels of American oak, french oak and acacia.
Optimal consumption:	2017-2030

TASTING NOTES

Color:	Straw colored, with fine golden details.
Nose:	the first sensation is disorienting, it surprises. Spiced, with clear notes of clove, rosemary, cinnamon, chamomile, incense and an ending of dry orange rind. Complex.
Mouth:	Surprising structure, its balanced acidity makes it soft and creamy. Mature fruit like sweet quince with notes of critic jam.
Food pairing:	Its style, and characteristics make it go perfectly with fat dishes, blue cheese, smoked salmon and black chocolate desserts
Serving temperature:	11°-14°