



GENERAL INFORMATION

Brand:	TREMENDUS
Type of wine:	White wine
Vintage:	2017
Designation of Origin:	D.O.Ca. Rioja
Variety:	Viura 100%.
Alcohol (%):	13,0 % Vol
Type of bottle/Capacity:	Bordeaux/750 ml
Packaging:	6 bottles/box.
Vinification:	Dynamic maceration in cold for 24 hours. Fermentation controlled in stainless steel tanks <16º. Ageing over lees. Fining and light filtration..
Ageing:	6 months over fine lees.
Optimal consumption:	Two years after the harvest.

TASTING NOTES

Color:	Yellow straw-colored with green reflections, clean and bright.
Nose:	Intensy fruity: floral base with citrical notes and white fruit.
Mouth:	Fresh wine, well-balanced acidity and tasty, very large, with a peasant touch at the end.
Food pairing:	Excellent as an aperitif and paired with salads, non mature chesees, ideal with seafood, fish and rice,etc...
Serving temperature:	10º-12º