



GENERAL INFORMATION

Brand:	HONORIO RUBIO MACERADO Limited edition
Type of wine:	White wine
Vintage:	2016
Designation of Origen:	D.O.Ca. Rioja
Variety:	Viura 100%.
Alcohol (%):	13,0 % Vol
Production:	Limited Edition of 1.963 numbered bottles
Type of bottle/Capacity:	Bordeaux/750 ml
Packaging:	4 bottles/box.
Vinification:	Produced in contact with the skins until withdrawal 7 months after its alcoholic fermentation. 100% grape wine, that has only suffered a slight filtration before the bottling process, with any other intervention throughout its 7 months of ageing over skins and lees.
Ageing:	During 7 months with its skins.

TASTING NOTES

Color:	Amberish golden color.
Nose:	It needs to breathe a bit. After the first sensations of baked apple, we can sense polen and green apple skin. Variable nose with the passing of time.
Mouth:	Dense, voluminous, with tannic intensity highlighted by the prolonged contact with its skins. Notes of maguilla (wild sour apple) and ripen grapes. The sensation in mouth is more similar to a red wine, but with the characteristic freshness of our viuras of High Rioja.
Food pairing:	Perfect match with grilled blue fish, a semi-cured cheese table or seasoned olives.
Serving temperature:	10º-12º