

Arnegui White

D.O. Ca. Rioja / White



Arnegui White is a white wine made from 100% Viura. The grape variety is also known as Macabeo in much of its homeland Spain. Our skilled winemaker has created a wine that preserves the grape's natural aromatic freshness.

GRAPE
100% Viura

STYLE
Still wine

REGION
Spain's most famous wine region is renowned for creating top quality wines with exceptional ageing ability. It lies in northern Spain, along the River Ebro from which the region's name derived. Elegance and poise is the hallmark of wines made here. Rioja's different soil types together with the use of modern and traditional growing practices allow winemakers to produce a wide range of wines with different personalities, although always within the framework of the Denominación de Origen Calificada (D.O. Ca.) regulations.

TASTING NOTES
Brilliant straw yellow with greenish hues. The nose has a bouquet of white flowers, ripe mandarins, banana, orange peel and citrus fruit with a subtle hint of passion fruit. On the palate, the wine is clean and silky with a long finish.

FOOD PAIRING
A good accompaniment to seafood, fish or poultry, cooked with summer vegetables.

ALCOHOL CONTENT
12.5°

BEST SERVED
Between 8-10 ° C

TECHNICAL INFORMATION
Harvested at night in early October, this cooler temperature allows the grapes to retain their wonderful aromatic characters. Before crushing, the must is left for maceration for 4 to 6 hours in cool temperatures. The fermentation is carried out at a controlled temperature in stainless steel tanks at 14-15 ° C. The winemaking process includes careful handling at every stage. The result is a fresh and delicate wine.

LATEST AWARDS

SILVER
2015 Concours Mondial de Bruxelles: Arnegui White 2014

GOLD
2010 Berliner Wein Trophy: Arnegui White 2009