



B O D E G A S
DOMINIO DE BERZAL



White Wine

A superbly fresh, fruity wine which preserves all the primary aromas of the Viura and Malvasía grapes, hinting at citric fruits mixed with apple and pear.

Technical Description

Vintage: Manual.

Varieties: 90% Viura and 10% Malvasía.

Alcoholic Fermentation: 20 days in stainless steel at temperatures no higher than 15°C.

Tasting Note

Colour: Green, brilliant and clean.

Nose: Without swirling the glass, one appreciates tropical notes of melon and pineapple mixed with a hint of banana. Swirling the glass, the freshness springs forth with citric notes.

Palate: The initial sensation is marked by the wine's freshness, followed by the medium weight with a good balance between alcohol and acidity. The finish is long-lasting, with a mix of tropical fruits and a touch of pear.

Recommendations

Ideal drinking temperature: Between 7° and 10° C.

Pairing: Aperitifs, all types of fish, light seafood, white meat and rice dishes.

Latest Awards

- Bronze medal in the Bordeaux Challenge International du Vin 2013.
- Best White 2010 Rioja Alavesa Wineries Association (ABRA).
- Third-placed Vendimia 2015 Rioja Alavesa in White Wines.
- 3rd prize in the Rioja Alavesa Wine Harvest Festival 2015 competition in "white wines".
- Silver Medal in the awards Bachus 2016.