

QUE VIDA VIURA 2024



WINE

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| Brand: | QUE VIDA VIURA |
| Type of wine: | Orange/Macerated |
| Vintage: | 2024 |
| Denominación de Origen: | D.O.Ca. Rioja |
| Subzone: | Rioja Alta |

VITICULTURE

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| Grape Varieties: | 100%Viura |
| Vineryards: | Sustainable |
| Vineyard location: | Gimileo |
| Soil composition: | Limestone - Clay |
| Vineyard altitude: | 420-470 m |
| Harvest date: | 10th October |
| Type of harvest: | Manual |

WINEMAKING

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| Destemmed: | Partially |
| Grapes pressing: | No |
| Maceration : | Light weekly pumping during 3 months with skin contact. |
| Fermentation: | Spontaneous and controlled. |
| | Semi carbonic maceration. |
| Sulphites: | Not added |
| Barrel: | No |

CURIOSITY

In Rioja, we use "QUE VIDA!" as a catch-all greeting between neighbours and friends.

Primitive and ancestral method in which white grapes are vinified and fermented, like the red ones, providing an orange colour with golden reflections and a very unique tannin. No Sulphites are added.

TASTING NOTES

Visual: Golden yellow layer medium with orange reflections.

Aromas: Complex nose reminiscent of mandarin, citrus, grapefruit, stone fruit, thyme and white pepper.

Taste: Good acidity that makes it fresh and a pleasant tannin that gives it good balance and structure. It has body and character. slightly saline. Persistent on the palate and a slightly sweet long finish.

GASTRONOMY

Serving suggestions: Tapas, shrimp garlic, Jamon Iberico, blue fish, seafood, rice dishes and risottos, cured cheese platter, fresh pasta, chicken curry or tikka masala, Pad Thai...

Temperature of consumption: 8°C

STORAGE

Store this wine in a cool ventilated place where the temperature is fairly constant. Keep the bottles on their side so that the wine is always in contact with the cork