

BODEGAS SONSIERRA SELECCIÓN VIURA DOCA RIOJA 2020



WINE INTRODUCTION

Sonsierra's position, south of the Cantabrian Mountains and north of the River Ebro, creates an Atlantic microclimate with a Mediterranean influence that is highly advantageous for vine-growing.

These qualities make the terroir of Sonsierra one of the most suitable in all Rioja for the cultivation of high-quality vines.

Having so many hectares of vineyards, with vines of different ages and planted at different altitudes, provides us with a wide range of qualities to choose from when producing wines with different flavour profiles.

WINEMAKER VINTAGE DESCRIPTION

2020 was a good year, with moderate rain in the spring but a hot summer. Grapes ripened quickly and we began the harvest in mid-September. The grapes were all healthy, the red wines with structure and colour and whites and rosés very aromatic.

WINEMAKING NOTE

Pellicular maceration of the must with the skins for 24 hours, to ensure the maximum extraction of aromas. Cold debourbage for 24 hours. Fermentation in stainless steel tanks for 15 days at a controlled temperature of 17°C.

APPEARANCE, AROMA AND TASTING NOTE

Brilliant pale yellow color. On the nose, fresh aromas of green apple and pear combine with light floral hints. The palate is fresh and light, and the wine easy to drink.

WINE INFORMATION

Country:	Spain
Region:	La Rioja
Sub region:	Rioja Alta
Wine Type:	White Wine
Producer:	Bodegas Sonsierra
Wine Name:	Selección Viura DOCa Rioja
Vintage:	2020
Principle Grape (%):	Viura (100)
Closure:	Synthetic
Winemaker Name:	Rafa Usoz
Vegetarian Wine:	Yes
Vegan Wine:	Yes
ABV (%):	13.00%
Acid (g/L):	5.20
pH:	3.31
Bottle Size:	75cl
Case/Pack Size:	6x75cl