

BODEGAS

FAMILIA CHAVARRI

EST. 1882

LARCHAGO WHITE

AROMATIC AND ENVELOPINGLY RICH

GRAPE VARIETY: 100% Viura
VINIFICATION: The grapes come from our own vineyards in Elciego, the core of Rioja Alavesa. They are harvested in the first half of October when they reach their optimum ripeness. The clean must is fermented at a controlled temperature of 14°C for 25 days.

VINEYARD LOCATION: Rioja Alavesa
MUNICIPALITY: Elciego
ALTITUDE: 550 m
VINE AGE: 45 years
VINE TRAINING: Goblet
PLANTING DENSITY: 3.200 vines/hectare
SOIL TYPE: Limestone clay
ANNUAL RAINFALL: 450/550 mm

ASPECT:

Greenish- yellow, very bright.

AROMA:

Aromas of white fruit (pears, peach skins) combined with white flowers and tropical notes, clean and powerful.

MOUTH:

Silky, smooth mouth. Fresh and very harmonious with a long aftertaste.

SERVING TEMPERATURE:

Serve at 5° to 8° C

D.O.Ca. RIOJA

