

FAMILIA
CHAVARRI

EST. 1882

LARCHAGO WHITE
BARREL-AGEDAROMATIC RICHNESS
AND CREAMY PALATE
VERY ENVELOPING

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 18°C for 25 days.

AGEING: The wine is aged on its fine lees in 500-litre casks and refined on its fine lees in stainless steel tank until its final bottling.

VINEYARD LOCATION: Rioja Alavesa

MUNICIPALITY: Elciego

ALTITUDE: 550 m

VINE AGE: 45 years old

VINE TRAINING: Goblet

PLANTING DENSITY: 3.200 vines/hectare

SOIL TYPE: Poor limestone soil

ANNUAL RAINFALL: 450 - 550 mm

APPEARANCE:

Yellow in colour with golden tones, clean and bright.

BOUQUET:

White fruit aromas combined with white flowers and subtle, yet clean and powerful nuances of French oak. Some mature aromas with a balanced evolution and hints of fresh pastries.

PALATE:

Silky, creamy, smooth and fresh palate. Delicate touches of creamy oak and butter with a long, fresh and tasty finish.

SERVING TEMPERATURE:

Serve at 8 to 10°C.

**D.O.Ca. RIOJA****AWARDS:**

Wine Enthusiast
Usa 2023
90 Points
Larchago Blanco
2018

James Suckling
Usa 2022
91 Points
Larchago Blanco
2018