

BODEGAS

FAMILIA CHAVARRI

EST. 1882

LARCHAGO WHITE
BARREL-AGED

AROMATIC 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

