LIVIUS · BODEGAS ALVIA · SPAIN

Blanco Reserva, Rioja, 2018

D.O.Ca. Rioja, Ventosa, La Rioja, Rioja Alta





COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
White	Macabeo/Viura, Malvasia	13%	2018 · 750 ml

STILL

Tasting notes

Appearance: Bright, intense golden yellow; may show deeper golden reflections. Nose: White flowers, chamomile, citrus, peach and apricot, followed by honey, toasted nuts, subtle vanilla and elegant oak. Palate: Full, rounded, silky and structured, with ripe fruit balanced by lively acidity, a creamy texture and well-integrated oak. Finish: A long, intense finish with lingering honey, toasted nuts, gentle smoke and mineral notes.

About the wine

Viura and Malvasía from Bodegas Alvia's century-old vineyards in Rioja Alta are hand-picked and fermented in oak barrels, then aged in French, American and Hungarian oak. As a white Rioja Reserva it must age at least two years, six months of them in barrel. The winery sits in Ventosa, on the Camino de Santiago pilgrim route.

Winemaking

MATURATION	· Fermented and matured in oak for a total of 12 months · part of the maturation is carried out on fine lees with bâtonnage to build volume and creamy texture.

Cellar and service

SERVE AT	10–12 °C
AGEING POTENTIAL	10 - 15 years
FOOD PAIRING	Grilled oily fish, cod, lobster, scallops, seafood in cream sauce, chicken, pork, creamy pasta and moderately aged cheeses,

Say it: Bodegas Alvia: bo-DEH-gahs AHL-vyah; Rioja: ree-OH-hah; Reserva: reh-SER-vah