

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

