

Manuel Quintano Rioja Blanco La Calavera

Manuel Quintano

Spain - Rioja - Rioja Alavesa

La Calavera is our most original Viura expression. It has a very original soil, indeed.

Color: Straw yellow with golden reflections.

Aroma: Flowers, stone fruits, dairy products and smoked memories.

Taste: Balanced, sweet and refreshing.

RS: 1.4 g/L

TA: 5.0 g/L

Specifications

Appellation	Rioja Alavesa
Wine Type	White
Varietals	98% Viura and 2% of autochthonous grape varietal.
Age of Vines	68 years old (planted in 1953)
Agricultural Practices	Sustainable
Soil type	Red Sandy soil
Vinification	From vineyards over 70 years old located in Labastida. /> Maceration with the skins for 24 hours at 12°C. The fermentation takes place in French oak barrels The wine is oak aged for 24 months in the same oak barrels with batonnage (lees stirring) twice per week. The wine is then aged in the bottle for another 24 months minimum.
Production	120 (9-liter cases)
Pairings	Aperitifs, with any type of fish, seafood, rice dishes and white meat. This wine goes well with salty snacks and any type of lunch or dinner.



Codes, Weights and Measures

UPC	7 84585 03604 2
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 03504 2
Case Weight	40
Cases/Pallet	70
Layers/Pallet	14

ABV	13.00%
SRP	\$ 63.99 USD 750mL Bottle