

Nivarius Edicion Limitada Viura and Maturana Blanca Rioja White

Palacios Vinos de Finca

Spain - Rioja

VINEYARD ZONE: Selection of goblet-trained Viura vineyards in the high areas of the IREGUA VALLEY, SONSIERRA RIOJANA and ALTO NAJERILA. The White Maturana variety comes from our Finca La Nevera estate in Nalda.

VINEYARD ALTITUDE: Average age of 70-80 years old for the old Viura vines between 500 and 700 metres in altitude, depending on the area, and around 800 metres for the White Maturana.

Straw yellow colour with yellow rim and good intensity on the nose. Stone fruits, peach, white flower notes and a spicy finish appear. The aromas of ageing are accompanied by vanilla and balsamic notes with a slight mineral and salty hint. Fresh, vertical and balanced on the palate, with ample sensations and a long finish, where stone fruits combined with seed fruits appear, with light spice and a final note of vanilla.

RS: 2 g/L

TA: 6.4 g/l

Specifications

Wine Type	White
Varietals	70% Viura and 30% Maturana Blanca
Age of Vines	Between 15 and 80 years old
Agricultural Practices	Sustainable
Soil type	blend red sand with clay and white limestone
Vinification	No irrigation Harvest by hand 100% Destemmed Fermentation in foudre, no ML fermentation, lees stirring for 3 months with a total of 12 months on lees in foudre (3500 liters) french oak. Fining with bentonite and cartridge filtration. Aged an extra 3 years in bottle
Production	3,500 (9-liter cases)
Pairings	lobster, crab, shellfish, scallops, rice dishes, seafood, grilled turbot, sea bass, white fish, risotto, aged chessed, mediterranean dishes, pasta.



Codes, Weights and Measures

UPC	7 84585 03622 6
Units/Case	12
Unit Size	750 mL
Container	bottle

SCC	1 07 84585 03522 6
Case Weight	32
Cases/Pallet	56
Layers/Pallet	14
SRP	\$ 34.00 USD 750mL Bottle