



RIOJA ALAVESA MALVASIA 'LA GREÑA'

Rioja, Spain

Bodegas Tierra - Creaciones Exeo



www.bodegasexeo.com

Method & Production

Manual harvest in 14kg boxes, destemmed and macerated for 24 hours. Pressing. Fermentation using indigenous yeasts and maturation in a 750-litre Austrian oak foudre for 12 months, 6 of them on the lees. Minimum 3 months bottle refinement.

Tasting Notes

Golden straw. Aromatic and intense nose, with smokey notes, floral hints, a butteriness, and mineral touches. A fresh and balanced palate, with flavours of quince, peach, yellow plums, citrus, toasted bread, and nutmeg. Long and full to the finish.

Food Matching

Artichokes, asparagus, cheese-based dishes.

| Code | Label name | Grape variety | Vintage | Alcohol | Closure type | Case size | Organic | Biodynamic | Vegan | Natural |
|-------------------|-----------------------------------|---------------|---------|---------|--------------|-----------|---------|------------|-------|---------|
| White Wine | | | | | | | | | | |
| CX0420 | Rioja Alavesa Malvasia 'La Greña' | Malvasia | 2020 | 14.0% | Cork | 6X0.75lt | No | No | Yes | No |