

Marqués de Atillo White Cosecha 3/4



Rioja white wine made from 100% Viura grapes by Felix Solís Avantis

Rating: Not Rated Yet

Price

Sales price 3,22 €

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Description

Marqués de Atillo Blanco Cosecha

Fresh and aromatic **white wine** with *Denominación de Origen Rioja*, made from grapes known as **Viura** in Rioja and Macabeo in the rest of Spain. **Bodegas Felix Solís Avantis** is a family company founded in 1952 in Valdepeñas, that strives to bring together tradition and innovation. Nowadays, it is a leader in the international wine sector with state-of-the-art technology.

How it is made

Grapes are harvested at night, for the cool temperature to allow them to preserve their natural aroma. The must is left for maceration for 4 to 6 hours in cool temperatures. Fermentation takes place in a controlled temperature in stainless steel tanks between 14-15 ° C for 15 to 20 days.

Tasting notes

Golden straw colour with green hues. Aromas of white flowers, ripe mandarins, banana, orange peel and citrus fruit with notes of passion fruit. On the mouth, it is fresh and silky with a nice long finish. Perfect with seafood, fish or poultry. Best served at a temperature between 8-10 °C. 12,5% ABV.



Reviews

There are yet no reviews for this product.