



CASTILLO DE MENDOZA RIOJA NORALBA BLANCO

£18.00

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This is a new star of Rioja. For more than a century the Mendoza family made wines solely for family and friends in a small ancient cellar in the castle of San Vicente de la Sonsierra in Rioja Alta. In 1994, the family restored an old distillery building to start a new winery: Bodegas Castillo de Mendoza with cellars carved out of the local rock. This estate was one of the pioneers of organic viticulture in Rioja, beginning down this path in 2000. The vines are tended by hand and the yields

low. The wines are exceptional and several are held back in the deep cellars for release only when they are at their very peak.

The organically farmed vineyards are located in the prestigious Rioja Alta region near the Sierra Cantabria, which benefits from high diurnal variation and ideal clay-limestone soil.

The grapes undergo a cool soak on skins to build texture and phenolics followed, without pressing, by alcoholic fermentation in new Hungarian oak barrels. The wine is then aged for a further 4 months on its lees in barrel.

Grape Variety: 95% Viura, 5% Malvasia

Farming Practices: Organic, Vegan - Contains Sulfites

Tasting Notes: Flavours of pear, quince and pineapple a complemented by a subtle hint of vanilla. The palate has

an attractive creamy texture and lingering citrus finish. A refined, classy white.

Food Match: Drink with crayfish, grilled bream or chicken salad

Sugar Level: 0.6g/l

Closure: Cork

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