

Cibeles Blanco

Tasting note

Attractive pale-yellow colour with nacreous reflections. On the nose fresh aromas of green apple and pear with light hints of citrus and grapefruit. In the mouth, it is characterized by its freshness and lightness, which makes it an appetising and easy to drink wine.

Serving temperature

Recommended serving temperature around 12°C.

Gastronomy

This wine goes well as an aperitif, with tapas, vegetables and fish dishes.

Vinification

In this bodega only single varietal wines are made with a process that combines traditional techniques with the latest technology. Grapes are handpicked from the vineyards surrounding the bodega. To ensure the maximum extraction of aromas, pellicular maceration of the grape must with the skins is done for 24 hours. Fermentation takes place in stainless steel tanks for 15 days at a controlled temperature of 17 °C.

Surrounding area

At Cibeles we have a total of 570 hectares of our own vineyards, where we grow vines with average ages ranging from 20 to 130 years old. The Cantabrian Mountains to the north and the River Ebro to the south of our vineyards create a unique microclimate that is perfect for vine growing.



Wine description

<i>Zone</i>	D.O.C. Rioja
<i>Variety</i>	100% Viura
<i>Alcohol</i>	12,5%

Logistic Information

<i>Bottle</i>	0,75 L
<i>Case</i>	6 pcs.
<i>Case size</i>	325 x 245 x 170 mm
<i>Weight</i>	8,3 kg
<i>Per pallet</i>	125 cases

Awards

Decanter World Wine Awards 2020 – Silver Medal
International Wine Spirit Competition – Bronze



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