



DOMUS VINUM
VINUM

BALTHUS

D.O.C.RIOJA

TYPE

WINE RAISED IN BARREL

GRAPE VARIETY

VIURA 100 %

VINEYARD

Located on clay-calcareous soils at an altitude of 650 m. In the Sonsierra area. Its cultivation is traditional and very respectful with the environment.

HARVEST

Manual

WINEMAKING

Destemming of all the grapes; pre-fermentation maceration and pressing; fermentation in barrels at a temperature of 14° C for 19 days; 4 months of aging and sporadic batonages during its aging on fine lees. It will remain 7 months in new American oak barrels and 12 months in the bottle for refining.

ALCOHOL

13.5 %Vol

SERVING TEMPERATURE

9° - 11° C

PAIRING

Rice, fish, white meat, soft cheeses.

TASTING NOTES

Straw yellow color with lemony reflections, very bright. On the nose it is clean, elegant, combining aromas of citrus, tropical fruits with a background of aromatic herbs and revealing aromas of coconut and vanilla from its aging in the barrel. In the mouth it uncovers its silkiness, as well as freshness and liveliness with a finish of ripe fruit.

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