



MACROBERT & CANALS
Atípicos de Rioja



Wine

La Nave Blanco 2023

Varieties

Grenache Blanc 15% and Viura 85%.

Origin

Rioja Alavesa, Rioja Oriental and Rioja Alta

Production

5.066 bottles

Vineyard

This is our wine that represents the blending tradition of Rioja. We select diverse vineyard plots throughout the whole region of Rioja. Blending together the different soils, climates and varieties in Rioja to make this wine.

Cellar

The grapes are whole bunch pressed. The must is cooled and settled naturally for 48 hours before racking the clean juice to the concrete tanks where it ferments for 3 months on the goss lees. We then rack the wine where it spends another 3 months on the fine lees before bottling. In the cellar we aim to maintain the fruit and express our impression of the terroir and vintage in Rioja.

Tasting note

This wine has a lemon green colour with primary fruit aromas of lime, pear, melon and peach. It is dry with a medium palate, medium acid and medium alcohol. Well balanced and pairs well with food.

Allergens

Contains sulphites

Energy

66kcal/100ml



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Alcohol 11,5% - Total Acid 4,8 g/l - pH 3,4 - RS 1,0 g/l - Total SO₂: <80 mg/l

Bottle Barcode: 8415001432316 - **Case Barcode:** 18415001432313 - **Lot #:** LNB23 - **Consumer information:** Intended for the adult population who do not suffer from allergies or intolerances to sulphites. Not recommended for pregnant women. Product ready for consumption. Keep in a cool, dry place, protected from light and without vibrations.



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