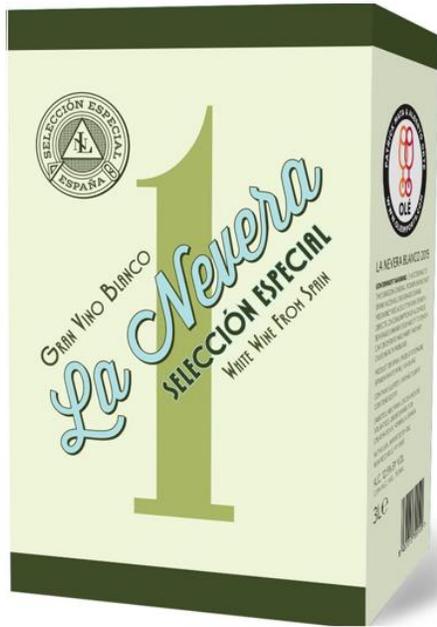


La Nevera Blanco

THE FACTS



COUNTRY: Spain

REGION: Rioja

APPELLATION: Rioja

CEPAGE: 100% Viura

WINEMAKING: Once fermentation has taken place, the wine is aged in stainless steel tank for one month and then it is filtered and packaged. The twenty vineyard parcels that go into the making of this great wine are at approximately 568 meters (1,865 ft.) elevation. The soils are red clay and sand with alluvial sediments.

ALCOHOL BY VOLUME: 12.5%

AGING: One month in stainless steel

THE STORY

La Nevera is a fun, delicious wine produced from sustainably grown grapes in central northern Spain. La Nevera is produced from Monchi's estate own vineyards. Monchi's family has been farming grapes for many generations. Perfect to drink on its own, while cooking or with any food that is light and uncomplicated.

THE ADJECTIVES

AROMAS / FLAVORS: Zesty citrus and orchard fruit

MOUTHFEEL: Dry & Focused

THE SELLING POINTS

Sustainably grown grapes in Rioja Alta

SUSTAINABILITY: Green Practicing, Sustainable In Practice

PAIRINGS: This clean, zesty white with citrus and herbal aromas and flavors of pear and lemon pairs well with

