



## Faustino VII White 2017

**D.O.Ca. Rioja**

**Vineyards:** Oyón and Laguardia (Álava).

**Grape Variety:** 100% Viura.

**Yield:** 7.500kh/Ha.

**Altitude:** 450-650 m.

➤ **Vinification:**

12 hours maceration and 16°C fermentation.

➤ **Tasting Note:**

**Appearance:** Clean, bright, straw-coloured with greenish shades.

**Nose:** Good intensity and fruity (pear, citric and tropical) slight floral touch .

**Tasting:** Nice and balanced on the palate, good acidity that gives freshness to the wine.

**Finish:** Nice on the palate, fruit hints.

➤ **Suggested Food Pairing:**

Frankfurt sausages. It matches with potatoes, fish and seafood. Goat and roquefort cheese. Basil pasta, fried tomatoes or vegetables.

**Service Temperature:** 7-10° Celsius / 45-50° Fahrenheit.

Analytical Data	
<b>Alcoholic Volume:</b> 12,46 (%)	<b>Total Acidity:</b> 5,8 g/l ac. tart.
<b>Volatile Acidity:</b> 0,32g/l ac. acet.	<b>Residual Sugar:</b> 1,3 g/l.

➤ **Awards and commendations:**

2.012: Bronze Medal, International Wine and Spirits Competition. 2.012: Commended, Decanter Wine Awards. 2.011: Commended, Decanter Wine Awards. .

