

VALSERRANO

- BLANCO 2025 -

Region

DOCa Rioja Alavesa
Villabuena de Alava

Harvest

Hand-picked in the vineyard.

Grape Variety

Viura 100%

Ageing

The must is fermented in new French oak barrels and in small tanks, where it is aged sur lie for four months, with weekly bâtonnage (lees stirring).

Food pairing

Ideal alongside oily fish, shellfish, white meats, creamy rice dishes and cured or smoked cheeses.



Tasting Note



Colour

Pale straw yellow, bright and clear.

Nose

Aromas of orange blossom, white fruit, citrus and pear.

Palete



Smooth attack with hints of peach and sage. Creamy and saline, with a pleasant acidity.



9 - 11° c



BODEGAS DE
LA MARQUESA

VALSERRANO

VILLABUENA DE ÁLAVA - RIOJA ALAVESA