

## Leon Dormido White

The white grape in Rioja is Viura. There are some really interesting plots of Malvasia and –even better- Garnacha Blanca, but Viura is the Queen here. It is not the most aromatic grape, but it is rich, creamy and full bodied and, when planted in the right soil, it gives wonderful wines with a great ageing potential.

In the slopes of Yerga Mountain we have found the 'Siete Caminos' (seven paths) vineyard, an old estate where the Viura vines live in harmony with the almond trees and the lavender. And we were easily hooked by the place, with red clay, stony soils, warm days and chilly nights.

The must ferments in stainless steel tanks at controlled temperature and, once the fermentation is over, then rests in concrete tanks for 3 months before bottling, so that the wine gains in structure without losing a bit of its fruit.



Light yellow colour with silver hints.

Upfront fruit (pineapple, apricots, citrics), with some floral notes and light bitter structure.

In mouth the key is the fresh, vibrant acidity, which balances all the fruit and sweetness in the wine.

Perfect with all kind of tapas, fish, sea food, white meats and cheeses.