



BODEGAS HNOS. PECIÑA

Crta. de Vitoria · km. 47  
San Vicente de la Sonsierra · La Rioja  
t. 941 334 366



## SEÑORIO DE P. PECIÑA WHITE COSECHA

Made with Viura grape, harvested in small cases of 15 Kg, hand selection of grapes in asorting table and destemed but not crushed before being put in stainless steel tanks to macerate for 24 hours to gain structure and complexity.

Then the wine and skins are pressed and the juice undergoes spontaneous fermentation with wild yeast very slowly at 18°C. The wine ages in tank on the lees with rackings from tank to tank every 3 months for at least a half a year.

The wine then ages in bottle, depending on the vintage, that aging could be 1 year or more.

### TASTING NOTES:

<u>Grape Varieties:</u>	100 % Viura
<u>Alcohol content:</u>	12.50%
<u>Colour:</u>	Pale straw-yellow colour, green hints.
<u>Aromas:</u>	Fresh, clean, green apple, peach.
<u>Mouth:</u>	Fresh, good acidity, green fruits, herbal hints.

**Best temperature to drink:** 6° a 8° C.



75 cl.



Cases

Case of 2 Bottles 75 cl.  
Case of 3 Bottles 75 cl.  
Case of 6 Bottles 75 cl.  
Case of 12 Bottles 75 cl.