



BODEGAS HNOS. PECIÑA

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

CHOBEO DE PECIÑA WHITE FERMENTADO EN BARRICA

From our grapes Viura from "Finca Iscorta" vineyard, planted about 50 years ago, we have elaborated this elegant wine.

The grapes are hand-harvested in boxes of 15 kilos to avoid any type of break, oxidation or fermentation before the entry in the winery. Later, they are selected on a vibrating sorting table, where those that do not overcome the maximum quality are discarded, obtaining the grains come entirely to the press. Then the juice and skins are pressed and we obtain a complex must that will be entered in new American oak casks, where it will do the alcoholic fermentation for one month, receiving battonages every day to obtain a well structured wine.

After the fermentation and after one racking, it will stay 2 months more in cask to obtain the balance between wine and wood.

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>	Honey, ripe apples, toast, banana.
<u>Mouth:</u>	Medium bodied, imprint from the oak, good acidity, herbal hints, white fruit.

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



75 cl.



1,5 l.



Cases

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