



RIOJA ALAVESA MALVASIA 'LA GREÑA'

Rioja, Spain

Creaciones Exeo



www.bodegasexeo.com

Method & Production

Manual harvest in 14kg boxes, destemmed and macerated for 24 hours. Pressing. Fermentation using indigenous yeasts and maturation in a 750-litre Austrian oak foudre for 12 months, 6 of them on the lees. Minimum 3 months bottle refinement.

Tasting Notes

Golden straw. Aromatic and intense nose, with smokey notes, floral hints, a butteriness, and mineral touches. A fresh and balanced palate, with flavours of quince, peach, yellow plums, citrus, toasted bread, and nutmeg. Long and full to the finish.

Food Matching

Artichokes, asparagus, cheese-based dishes.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
White Wine										
CX0420	Rioja Alavesa Malvasia 'La Greña'	Malvasia	2020	14.0%	Cork	6x0.75lt	No	No	Yes	No