

Oiz White

2021

Features

Variety:

40% chardonnay, 60% viura.

Vineyard:

39 years.

Elaboration:

Manual harvest. Destemming and crushing. The flower must ferments at 16-18°C for 20-22 days in a little inox deposit (10.000 l).

Alcohol content:

12,5°.

Production:

19.800 botellas.

Recommendation:

Consume at a temperature of 8-10°C.



Awards

Guía Intervinos 2022: **91 Points**