

# Launa Blanco over Lees 2021

## Features

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**Variety:**

60% viura, 40% chardonnay.

**Vineyard:**

39 years.

**Elaboration:**

Hand harvest and soft natural pressing to extract only the flower of the wine. The fermentation is controlled at 16° for 3 weeks in stainless tank.

**Aging:**

6 months working over its own fine lees to achieve volume and structure.

**Bottling date:**

June 2022.

**Alcohol content:**

13°.

**Production:**

6.650 bottles.

**Recommendation:**

Consume at temperature of 9-11°.



## Awards

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Guía Intervinos 2023: **91 Points**

Guía SeVi 2022: **93 Puntos**

Bodegas *Launa*  
Rioja Alavesa