

# Oiz White

## 2021

### Features

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**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 bottles.

**Recommendation:**

Consume at a temperature of 8-10°C.



### Awards

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Guía Interviños 2023: **91 Points**