

# Launa White over Lees 2025

## Features

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**Variety:**

57% Viura, 43% 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:**

Once fermented, the wine remains in tank for 5 months working on its fine lees.

**Alcohol content:**

13°.

**Bottling date:**

March 2026.

**Production:**

13.250 bottles.

**Recommendation:**

Consume at temperature of 9-11°.



## Awards

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Tim Atkin: **90 Points**

Guía Intervinos: **92 Points**

Guía SeVi: **91 Points**



Bodegas *Launa*  
Rioja Alavesa