

VALSERRANO BLANCO 2025

Wine Identity:

Valserrano Barrel-Fermented White is an expression of the elegance and tradition of Rioja's great white wines, reinterpreted with freshness and precision. A wine that combines aromatic complexity, volume and balance, where fruit and barrel ageing are subtly integrated to deliver a refined and persistent profile. A perfect harmony between freshness and lees ageing.

Valserrano Blanco 2025, an elegant and enveloping white wine, where the freshness of white fruit and citrus integrates with a creamy texture and a subtle saline character.

Winemaking and Ageing:

Made from a carefully selected blend of Viura grapes, with a small contribution of Malvasía, sourced from estate-owned vineyards over 40 years old. These vineyards are planted on the highest and poorest plots, with clay-limestone soils in the heart of Rioja Alavesa. Harvesting is carried out by hand, ensuring optimal selection of the grapes at perfect ripeness.

Following gentle pressing and rigorous clarification, the must ferments in carefully selected French oak barrels and small tanks. The wine remains on its own lees for 4 months, with weekly bâtonnages to enhance volume, complexity and provide natural protection against oxidation, while preserving its freshness and aromatic intensity. Bottled in April 2026.

Tasting Notes:

- **COLOUR:** Pale straw yellow; bright and clear.
- **AROMA:** Elegant and powerful entry. Aromas of orange blossom, white fruit, citrus and pear. Sweetish nuances and subtle hints of lemon balm and spices, such as white pepper.
- **PALATE:** Smooth entry, it fills the mouth as it develops, accompanied by fruity freshness with nuances of peach and sage. Creamy and saline, with pleasant acidity.

Food Pairing and Service:

- **Serving temperature:** 9–11 °C
- **Recommended pairings:** Oily fish, seafood, white meats, creamy rice dishes, and cured or smoked cheeses.
- **Ageing potential:** Good bottle ageing capacity of 3–5 years.

