

BASIANO BLANCO JOVEN 100% Viura, D.O. Navarra



FACT SHEET			
Vintage	Format	Class	Type
2018	75 cl	White Still Wine	Dry Wine
Region	Grape Variety		Alcohol %
D.O. Navarra	100 % Viura		12,5%
Producer		Closure	
Bodegas Campos de Enanzo		Micro-agglomerated cork	
Bottle type	Serving Temp.	Ageing	
Bordelaise 30cm	7-10º C	Young wine	

TASTING NOTES

Appearance

Clear, pale lemon with a green hue.

Nose

Aromas of citrus (lemon, lime) combine with stone fruits (pear) and floral notes (white blossom), resulting in a wine that is delicate, clean and fresh on the nose.

Palate

On the palate, lemon zest mingles with pear and peach, and is framed by lively acidity, leaving a wonderfully fresh mouthfeel on the finish. A real crowd-pleaser!

WINE MAKING

To ensure the quality of our grapes, we maintain low yields that do not exceed 6,500 kilograms per hectare. We grow up to 200,000 Kg of Viura grapes which are destined for the production of our Basiano Viura white wine. We machine-harvest and de-stem the grapes prior to fermentation. The grapes are fermented during 40 days in maximum temperatures of 15°C. The winery's production capacity of 10 million kilos of grapes per year is matched by its modern bottling system which turns out more than 6,000 bottles per hour. Our winemaking techniques are designed to strengthen, not compromise, the virtues of the grape itself, so as to produce fresh varietal wines that exemplify the purity of fruit.

ANALYSIS

Sugar	1,4 g/l
Total Acidity	5,7 g/l
SO2 Total	118 mg/l

Winery information

Soil type	Altitude	Total Area	Yield
300 m	Limestone	600 ha	8000Kg/ha

SUPPLY INFORMATION

Bottles in case	Case per pallet	Case weight
6	125	n/a

DATA SHEET