





Spain, Bodegas Puente del EA, Obar, Rioja, Espagne, Blanc

Rioja, Spain

White wine made with Viura, a traditional Rioja grape. Structured with a fresh and mineral soul. Fermented with its lees in French oak casks. Aged for 6 months in the same barrels and 6 months in the bottle.

PRESENTATION

As a tribute to the mountain range that protects our vines from the northern climate (the majestic Obarenes Mountains), Obar de Puente del Ea was born. A white wine made with Viura, a traditional variety of Rioja Alta, full of liveliness, structure and depth, with a mineral soul that gives it freshness.

On the white vines that decorate the label, a partridge, an indigenous bird that soars through the skies but is also deeply rooted in the land and symbolises the wild fauna of the area, poses calmly and majestically on the vines.

TERROIR

Limestone soils.

WINEMAKING

White wine fermented in French oak barrels with daily pumping over of the lees, which gives it volume in the mouth and makes it long.

AGFING

Aged for 6 months in the same barrels and for a further 6 months in the bottle, where it is refined and gains complexity.

VARIETAL

Viura 100%

GM: NO

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

SERVING

12°C/54°F

AGEING POTENTIAL

5 to 10 years

TASTING

Pale yellow colour with golden reflections. In the glass, the aromas of dried fruit (almond, walnut, peanut butter) and pastry (milk bun) stand out. With aeration, aromas of tropical fruit (mango and peach) emerge. Creamy, fresh and long on the palate.

FOOD PAIRINGS

Excellent with fish, seafood, cheese, tapas and salads.



