



# Spain, Luis Moya Tortosa, Gorobel, Navarra, Espagne, Blanc

Navarra, Spain

The passion I feel for the world of wine means that in addition to making new wines, I am always willing to travel and get to know areas where I can learn and be inspired. My particular world is based in Navarra and Rioja. Navarra, where the Garnatxa gives me everything and Rioja, with its countless terroirs that I am passionate about.

#### **PRESENTATION**

The Gorobel mountain range is the dividing line between the Mediterranean and Cantabrian slopes. It is on this slope, in the town of Orduña (Bizkaia) where our vineyard is located. Gorobel is the border between Burgos and Bizkaia. It is the meeting point between the dry wind from the south and the cold and humid wind from the Gulf of Biscay. This imposes itself and gives an Atlantic character to the wine.

## **TERROIR**

Various, predominance of calcareous clay

# WINEMAKING

Fermentation: 100% destemming and 8 days of fermentation with the skins.

#### **AGEING**

Aging: FO 500l cask, jar, stainless with lees and glass demijohns of 54

## VARIETAL

Hondarrabi Zuri 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

3 to 5 years, 5 to 10 years

## **TASTING**

White fruit, citrus, freshness.

# **FOOD PAIRINGS**

Poultry, fish, goat cheese.



