



Rioja Pláacet Valtomelloso

DOC Rioja, Alvaro Palacios, 2017

750 ml

Art. nr. 13005717

Soft yellow colour with green tinge and a wonderful sharpness and clarity. Intense aromas of lemon, green apple and pineapple combine perfectly with subtle nuances of acacia and vanilla to create a fantastic bouquet. Grassy tones and fine acids on palate. Develops buttery aromas of honey and fine oak in the finish. An excellent alternative to Sauvignon Blanc.

Origin:	Spain / Rioja
Grape variety:	Viura
Maturity:	2 to 10 years
Serving temperature:	10 to 12 °C
Drinking suggestion:	Succulent chicken breast with cream sauc, Giant crevettes, grilled langoustines, Asparagus specialities
Vinification:	partly destemmed, (short) pellicular fermentation, fermentation in wooden barrel, soft pressing
Harvest:	hand-picking, strict selection
Maturation:	in large wooden barrel/foudre
Bottling:	filtration
Volume:	13.5 %



Vegan

BAUR *au* LAC Vins

Epicurean profile

Nose profile

Intensity

1 2 3 4 5 6 7 8 9 10

Floral

1 2 3 4 5 6 7 8 9 10

Fruitiness

1 2 3 4 5 6 7 8 9 10

Spiciness

1 2 3 4 5 6 7 8 9 10

Wood influence

1 2 3 4 5 6 7 8 9 10

Complexity

1 2 3 4 5 6 7 8 9 10

Palate profile

Initial impression

1 2 3 4 5 6 7 8 9 10

Acidity / Juiciness

1 2 3 4 5 6 7 8 9 10

Minerality/astringency

1 2 3 4 5 6 7 8 9 10

Body

1 2 3 4 5 6 7 8 9 10

Length

1 2 3 4 5 6 7 8 9 10