



CACHET WINE

Campo Nuevo Viura

Code CAMP075

Navarra is the home of appealing and generous wines that offer great value and this cracking dry white, made from Rioja's best known white grape, is no exception. It is fresh, crisp, with notes of summer floral fruit, apple and citrus lime and shows a surprising degree of complexity and polish.

Tasting Notes:

Aromas of green apple, pear and citrus that lead to a dry, fresh and light palate. Floral, easy drinking and yet with enough 'tang' to make it an ideal quaffer or a more serious alternative to neutral Pinot Grigio.





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Specification

Vinification Viura is grown widely in Navarra as it suits the warm open aspect vineyards and higher altitude, with the grapes' natural acidity and minerality preserved by efficient machine picking, a blend of de-stemmed and whole bunch pressing before the clear juice is pumped into large steel tanks tanks and cold settled for a number of days. The juice is then fermented using natural yeasts for around 20 days at a cool 14 deg, before ageing on the lees in tank for a short time, then filtered and bottled.

ABV 11%

Size 75cl

Drinking Window Drink now

Country Spain

Region Navarra

Type White Wine

Grape Mix 70% Viura, 30% Chardonnay

Genres Vegan, Vegetarian

Vintage 2023

Style Dry

Body Elegant, crisp and delicate

Producer Bodegas Agronavarra

Producer Overview Founded in 1983 under the name Brana Vieja, the company has operated under its new name Bodegas Agronavarra since 2013.

Closure Type Screw Cap

Food Matches Enjoy with prawn and dill risotto.