

Cosme Palacio

WHITE CRIANZA 2016
VENDIMIA SELECCIONADA

COSME PALACIO
FUNDADA EN 1894 · LAGUARDIA · ALAVA



BODEGAS PALACIO

At the foot of Laguardia, between the Sierra de Cantabria and the sinuous course of the Ebro, Bodegas Palacio keeps the dynamic spirit of its origins alive. More than 120 years producing and ageing high quality wines in Rioja.

ORIGIN	D.O. Ca. Rioja
TYPE OF WINE AND VINTAGE	White 2016 Viura
SERVING TEMPERATURE	10–12°C approx.
VINEYARDS	Vines of more than 40 years of age on chalky-clay soil, with a slight slope towards the south, which helps the grapes to ripen well.
PRODUCTION PROCESS	Alcoholic fermentation starts in stainless steel tanks, giving us complete control of the temperature and other technical aspects. When the alcoholic fermentation has almost finished, the wine-must is racked into French oak barrels where alcoholic fermentation is completed.
AGEING	It is aged for 8 months on its suspended fine lees, giving it a glycerine texture and sweetness. Lightly toasted barrels from different cooperages are used for this wine, giving greater complexity and elegance to the final blend.
FOOD PAIRINGS	Smoked fish, salmon, tuna, white meats, poultry and creamy cheeses.

WINEMAKING WITH A GLOBAL OUTLOOK

Experience, security and vision. Production led by Roberto Rodríguez; faithful to the innovative character of the winery's founder, Cosme Palacio, he is a real expert on the Rioja Alavesa and carries the experience of the winery in his blood.

TASTING NOTE



VISUAL

Very clear, bright yellow with lemon highlights.



NOSE

Elegant and very intense, a clearly defined nose of white flowers such as acacia, fruit and a light touch of honey combine with a background of spices added by noble French oak to make an elegant ensemble with its own personality.



PALATE

Notes of herbal tea dominate with a glycerine texture. It finishes on sweet flavours well balanced with natural acidity that gives it freshness and longevity.