



Asúa, 2019

Rioja DOCa Blanco

Country of origin
Spain

Grapes
Viura

Serving temperature
9 - 12°C

Allergen notice
Contains sulphites

Alcohol content
13%

Character

This very light white wine has delightful aromas of ripe fresh apples, pears and bananas, supplemented with some sweet spices. A supple, full and round wine, rounded off on the palate by subtle toast and pastry notes.

Wine type



Sweeter wines

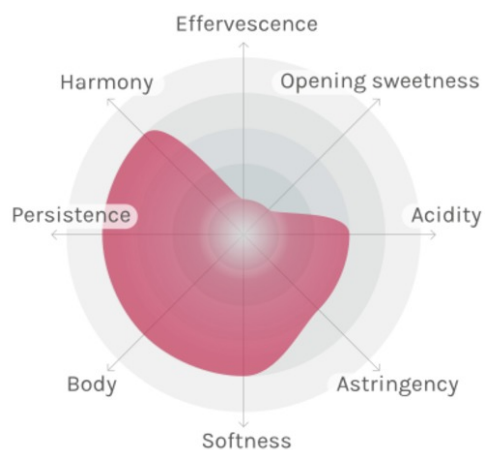


Lingering wines

Producer

Asua

As long ago as 1879, the brothers Eusebio and Raimundo Real de Asua from Bilbao started growing grapes in the little village of Haro in Rioja; their new bodega was built for them by Gustave Eiffel. The wines of Asúa are a tribute to this pioneering age: fruity, very elegant wines with clear barrique notes. They are made from carefully selected, hand-picked grapes that thrive on soils with calcareous loam and ferruginous clay. The grapes are able to ripen slowly thanks to the Atlantic influence, with significant temperature fluctuations between day and night in late summer; this preserves their freshness and elegance. A series of pictures by multi-talented artist Eduardo Arroyo Rodríguez was chosen for the labels, telling the story of the bodega and its founder.



Foodpairing

