



# Asúa, 2020

Rioja DOCa Blanco - Vegan

Country of origin  
Spain

Grapes  
Viura

Serving temperature  
9 - 12°C

Allergen notice  
Contains sulphites

Alcohol content  
13%

## Character

This white wine with its yellow gleam has impressive and intense aromas of apple, enveloped in notes of biscuit and vanilla with some spicy pepper dimensions. On the palate, fruit and biscuit aromas harmonise wonderfully with the freshness and softness of the body. The enjoyment is rounded off by an enduring, mellow finish.

## Wine type



Sweeter wines

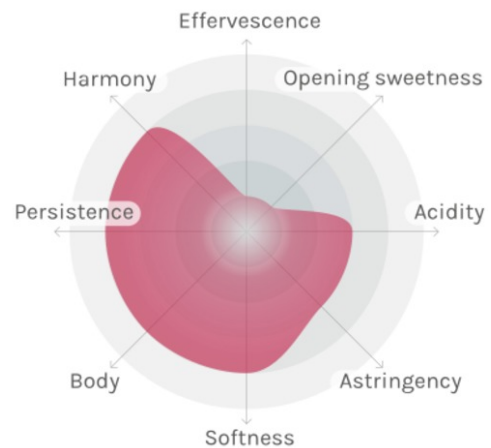


Lingering wines

## 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

