



ALTANZA
BODEGAS

Battonage

BLANCO SOBRE LÍAS



A structured, balanced and complex wine from 70-year-old vines. Battonage is the result of our winemaker's dedication and care to obtain a complex wine.

BLEND / VARIETIES

Viura & Sauvignon Blanc

VINEYARDS

Made from 70-year-old Viura vines located in Rioja Alavesa and Sauvignon Blanc with an altitude of over 600 meters above sea level.

WINEMAKING

Limited edition wine.

This slow fermented wine remains on its own fine lees for 6 months in new French oak barrels with daily **battonage** during the first 2 months. Good balance, the fresh acidity brightens the rich flavors.

TASTING NOTES

Bright lemon yellow, clean and bright. Aromatically intense and fresh. Characteristic notes of apple and pear with hints of citrus on a full palate with a silky texture and a light background of French oak. Bakery notes, typically of its aging on lees. On the palate this wine is oily-textured, round, ending with a great aftertaste.

FOOD PAIRING

The perfect accompaniment for starters such as creamy cheeses or delicate foie gras, a great match can be a suggestive seafood gratin or Nikkey food (Nikkei is the Japanese & Peruvian fusion cuisine).

LIMITED EDITION 2600 bottles

SERVICE TEMPERATURE: 10 °C

ALCOHOL: 13%

VEGAN WINE

