



ALTANZA

BODEGAS

Battonage

BLANCO SOBRE LÍAS

Balance, complex and unctuous wine from old vineyards. The result of a daily dedication of our winemaker Carlos Ferreiro to achieve great complexity.

VINEYARD

Viura from 70-year-old vines in Rioja Alavesa.

Sauvignon Blanc from vineyards at 600 m.a.s.l.

WINEMAKING

The grapes were harvested by hand and placed in 12 kg trays.

After a slow fermentation in French, American and Acacia oak barrels, this limited-edition white wine remains 12 months on its own lees, with daily battonage during the first months, obtaining a good fusion between the freshness of its fruit and the depth of its aging on lees.

TASTING NOTES

Bright lemon yellow. This wine is aromatically intense and fresh. The 2023 vintage reveals distinctive notes of its main varietal, such as pear, apple and subtle citrus hints, followed by lactic nuances and toasted bread aromas, typical of aging on lees. The addition of Sauvignon Blanc from our estate gives it delightful exotic flavours. On the palate, it is unctuous and persistent.

FOOD PAIRING

Perfect accompaniment for starters like foie gras and creamy cheeses. Ideal with Japanese, Peruvian, and Nikkei (a fusion of both) dishes.

SERVICE TEMPERATURE 10 °C

ALC.: 13%

VEGAN WINE



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