Monte Gatún White 2025

Monte Gatún are our village wines, wines that come from different plots of our own vineyards in Quel, on the slopes of the mountain that gives them their name, the highest in the Sierra de Yerga. In this case, a white wine made with Viura variety and aged for 3 months on its fine lees in French oak, with a subsequent ageing of 7 months without lees.

VARIETY	100% Viura
VINEYARD	Cabeza Somero at 600m
VITICULTURE	Ecological in the process of certification.
HARVEST	Harvested by hand in mid-September, in 11 kg cases. Cluster selection. Average yield 6,000 kg/ha.
VINTAGE	The 2025 vintage was characterized by good water availability throughout the growing cycle and favorable conditions during ripening. The diurnal temperature variation allowed for a gradual and balanced ripening process, promoting good phenolic maturity while preserving acidity and freshness in the grapes.
VINIFICATION	Destemming, vatting and spontaneous fermentation. Maceration in white, except for one day of skin maceration.
AGEING	Aged for 11 months in French oak barrels, of which the first 4 remain with their lees in suspension on a weekly basis.
BOTTLING	August 2026. 1663 bt
ANALYSIS	Alc:13,5% Tot. Ac:5,45 g/l pH:3,5 SO2:83 mg/l
TASTING NOTES	Pale golden colour, with aromas of stone fruit, tropical, floral and pastries. The palate is fresh, with balanced acidity and unctuous.
SCORES	92 Hudin

Contains Sulphites-bottles of 0,75 cl

Arizcuren. C/Santa Isabel 10-12, bajo. 26002 Logroño-La Rioja-España. www.arizcurenvinos.com