



# LUBERRI ZURI

## VARIETIES

Viura 80% and Malvasía 20%

## HARVEST

September - October.

## WINEMAKING

After a manual harvest in vineyards aged between 30 and 50 years located in Elciego and neighboring municipalities, the grapes are carefully selected for fermentation. The wine is kept on its lees for two months. Daily battonage allows for the extraction of maximum aromatic complexity.

## TASTING NOTES

Bright golden color with green reflections. Clean aroma, with fruity and herbal notes of wild herbs and apple. It is fresh, flavorful, and broad on the palate, with a creamy touch and good acidity. Round and well-balanced. Serve between 8° and 10°C.

## FOOD PAIRING

Salads and pasta, seafood and fish rice dishes, fish, roasted and stewed dishes, medium-creamy cheeses. Ideal as an aperitif.

## CONSUMPTION

Current and until the end of the following year.

## ALCOHOL CONTENT

12.5%



White



Viura 80%  
Malvasía 20%



12.5%

MONJE AMESTOY