



Camino Ibérico

VIURA DOCa RIOJA



Origin	Denominación de Origen Calificada (DOC) Rioja
Vineyards	The well-established trellised vineyards were planted in 1997. Nestled in the heart of the Rioja Alta wine region, our winery lies on the path of the world-famous <i>Camino de Santiago</i> , where we watch dedicated pilgrims pass by as they slowly wind their way through the spectacular Iberian countryside towards Santiago de Compostela. El Camino Ibérico pays homage to all those who have trodden the <i>Way of St. James</i> .
Variety	100% Viura
Winemaking	After crushing and pressing, the chilled must was decanted. Fermentation was carried out in a 20kL stainless-steel tank, with the temperature controlled at 15-16°C. On completion of the alcoholic fermentation, the wine was racked and sulphites added to retain freshness
Technical Info	Alc. by Vol.: 13% Total Acidity: 6.5 g/l. Total Sugars: <2.0g/l.
Bottle type	Tall 450g Bordeaux-style clear glass bottle with screwcap closure.
Ageing	The wine is fresh from the most recent harvest with neither oak nor bottle ageing. Instead, the emphasis is on developing and expressing the intrinsic qualities of fruit-forward Viura grapes.

Tasting notes & food matching

Camino Ibérico is a modern take on the traditional Rioja blend of Viura grapes, boasting beautiful hints of spicy apples, lemon meringue pie and ripe peaches. Pure and invitingly fresh aromas of ripe citrus fruits lead to a brilliant freshness in the mouth and gloriously long-lasting citrus flavours.

Winemaker's Guide

Ideal for accompanying a wide range of dishes, such as pasta and noodles, fish and shellfish, chicken and tapas. Serve al fresco, nicely chilled, with friends. For optimum freshness, enjoy Camino Ibérico Viura within the next one to two years.

Pamela A Geddes

Pamela Geddes, Artiga Winemaker

