

RIOJA  
Denominación de Origen Calificada

# ONTAÑÓN

Our Vetiver Blanco displays a subtle hint of a lifted-floral component on the nose that leads to a voluptuous mouth-feel balanced with natural acidity and notes of citrus and stone-fruit. Vetiver Blanco has a full-bodied profile that pairs perfectly with seafood, fish, cream-based pasta sauces and roast chicken. Aged nearly 5 months in oak barrel and an additional 6 months in bottle prior to release - it is what we call a Chardonnay & Sauvignon Blanc's lovers "in-between."

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