

Los Corrales de Moncalvillo

LOS CORRALES DE MONCALVILLO MATURANA BLANCA



Los Corrales de Moncalvillo are wines crafted from the Maturana Blanca grape, an ancestral and exclusive variety of Rioja, cultivated for centuries and now nearly extinct.

GRAPE VARIETY

100% Maturana White

VINIFICATION

This wine originates from the cool slopes of the Moncalvillo region, where altitude and mountain breezes allow for a slow and steady ripening. Maturana Blanca, one of Rioja's oldest and rarest grape varieties, is vinified with great care to preserve its unique character. After a controlled fermentation, the wine is aged for 6 months in French oak barrels, where it gains texture and complexity while maintaining its freshness. It then rests for an additional 3 months in bottle to reach its ideal balance.

TASTING NOTES

Pale yellow color with golden highlights. On the nose, it offers subtle and elegant aromas: white flowers, citrus peel, fresh herbs, and a delicate hint of almond. On the palate, it is clean, enveloping, and vibrant, with lively acidity and a touch of creaminess that extends the finish and adds character.

PAIRING

Ideal to accompany rice dishes, creamy soups, all kinds of fish, and seafood.

STORAGE AND SERVING

Optimal serving temperature: between 7°C and 9°C

SUBZONE CLASSIFICATION

100% Rioja Alta.



Rioja

DENOMINACIÓN DE ORIGEN CALIFICADA