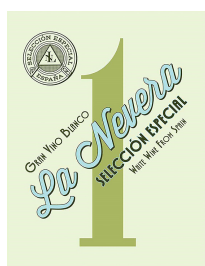


La Nevera Blanco



La Nevera is a fun, delicious wine produced from sustainably grown grapes in central northern Spain. La Nevera comes in a box-wine format. The advantages of box wine are many. In addition to the savings of glass, corks, etc. the greatest advantage is the fact that once you open the box the wine does not go bad and stays in perfect form for up to one year when stored properly. La Nevera is produced from Monchi's own estate vineyards. Monchi's family has been farming grapes for many generations. La Nevera Blanco is 100% Viura. 100% stainless steel. If you like youthful wines that are vibrant and uncomplicated, this bright, zesty and firm wine is for you. Perfect to drink on its own, while cooking or with any food that is light and uncomplicated such as chicken, salads, pasta, and seafood.

GRAPE: 100% Viura. Vines planted in 1973. Tended in clay and limestone soil at 630 m (2,067 ft) elevation

PAIRING SUGGESTIONS: This clean, zesty white with citrus and herbal aromas and flavors of pear and lemon pairs well with chicken and seafood, particularly with spicy preparations.

VINIFICATION AND AGEING: After harvest, the skins mix with the unfermented juice for five hours at 45F. This pre-fermentation à€

PRODUCTION: 8,000 cases

LOCATION, SOIL, CLIMATE: The twenty vineyard parcels that go into the making of this great wine are at approximately 568 meters (1,865 ft.) elevation. The soils are red clay and sand with alluvial sediments. The climate conditions of this area are very beneficial to wine growing. The average temperature from April-October is 61.5 F with 18.3 inches of yearly rainfall. The moderately warm days and cool nights of this Continental Atlantic climate forces the grapes to ripen slowly, resulting in wines that show brighter aromas and more fruit flavors.

TASTING NOTES Bright straw. Zesty citrus and orchard fruit aromas show good clarity and hints of quinine and tarragon. Dry and focused on the palate, offering bitter lemon pith and pear skin flavors that put on weight with air. Finishes with firm cut and grip, leaving a subtle herbal note behind.

ALCOHOL CONTENT: 12.5%

UPC CODE: 8437015799100