



Martínez Lacuesta

2024 VIURA

GRAPE VARIETIES: Viura 100%.

2024 VINTAGE: This vintage was characterised by a dry spring period and fresh summer. The rains beginning in September and continuing into October made crucial the evaluation of the ripening process of every plot. It was a very demanding vintage: obtaining less quantity, being selective, following our commitment to quality.

VINEYARD: The Viura plots are located in the heart of Rioja Alta: the village of Haro and its surroundings. The altitude ranges between 430m and 500m above sea level, in an area where the predominant soil is clay-limestone.

WINE MAKING: Manual harvest occurred the 30th of September. Part of 2024 vintage fermented with its own fine lees in new French Allier, American Missouri and Central European Acacia oak barrels; and the rest, in stainless steel tanks, keeping freshness. After fermentation it was kept in the barrels in the presence of the lees for two months. It was bottled in March 2025.

TASTING NOTES: Pale greenish yellow colour. On the nose, the subtle fragrance of toasted oak is perceived on a honeyed background of fresh fruit, seasoned with the peculiar aroma of ripe banana provided by the acacia. On the palate it offers a fresh and acidic entry, combined with the slight taste nuance of oak.

Alcohol: 12,5% pH: 3.2 Acidity: 6.81 g/l
15.000 bottles. Available in 75 cl
Contains sulphites



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BODEGAS EN
HARO DESDE 1895

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