

ELVILLAR DE ÁLAVA  
FAMILIA MERUELO


# LAR de PAULA

WINES  
LIMITED EDITION



## LAR de PAULA FERMENTED IN BARREL

 Viura and malvasia. Vine aged: more 50 years old.

 After crushing and destemming the grapes to free the must, they were placed in stainless steel tanks of 18.000 liters to undergo cold maceration.

The grapes were then pressed transferred to new french and american oak barrels for slow fermentation over 90 days.

Finally the wine will finish the aging period in bottle for a minimum of 6 months.

Production: 12.000 bottles.


 COLOUR: palid yellow. clean and bright.

NOSE: great intensity, citric and white fruits, wood well integrated.


PALATE: fresh, intense, with a fine acidity and a final marking for the sweet tannins of the wood.

FOOD MATCHES: This wine pairs well with shellfish, rices, cheeses and white meats.

LAR de PAULA

 T. + 34 945 604 068

 [info@lardepaula.com](mailto:info@lardepaula.com)

 Cercas Altas nº6 · 01309 ELVILLAR · ALAVA