HOUSE OF TOWNEND

Campo Nuevo Viura

Price	£8.99
Code	CAMP075

Navarra is the home of appealing and generous wines that offer great value and this cracking dry white, made from Rioja's best known white grape, is no exception. It is fresh, crisp, with notes of summer floral fruit, apple and citrus lime and shows a surprising degree of complexity and polish.

Tasting Notes:

Aromas of green apple, pear and citrus that lead to a dry, fresh and light palate. Floral, easy drinking and yet with enough 'tang' to make it an ideal quaffer or a more serious alternative to neutral Pinot Grigio.



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Specification	
Vinification	Viura is grown widely in Navarra as it suits the warm open aspect vineyards and higher altidude, with the grapes' natural acidity and minerality preserved by efficient machine picking, a blend of de-stemmed and whole bunch pressing before the clear juice is pumped into large steel tanks tanks and cold settled for a number of days. The juice is then fermented using natural yeasts for around 20 days at a cool 14 deg, before ageing on the lees in tank for a short time, then filtered and bottled.
ABV	11%
Size	75cl
Drinking Window	Drink now
Country	Spain
Region	Navarra
Type	White Wine
Grape Mix	80% Viura, 20% Chardonnay
Genres	Vegan, Vegetarian
Vintage	2024
Style	Dry
Body	Elegant, crisp and delicate
Producer	Bodegas Agronavarra
Producer Overview	Founded in 1983 under the name Brana Vieja, the company has operated under its new name Bodegas Agronavarra since 2013.
Closure Type	Screw Cap
Food Matches	Enjoy with prawn and dill risotto.