



El placer de lo inesperado

FOS BLANCO

Vino de zona, Rioja Alavesa.
Balanced and fresh, it honors its origins.

Production
35.000 bottles.

Serving temperature
Between 8 y 10 °C.

Winemaker's notes, **Michel Murua**

The purpose of this wine is to convey the character of Viura as a native variety, crafted into a fine and expressive wine, deeply rooted in its origin across different terroirs of the region.

2024 harvest

The 2024 harvest was a unique year, marked by exceptional weather conditions and a lower production. While factors such as recent years' droughts and spring frosts had an impact, the results promise to be intriguing. Our winemaker anticipates a harvest of exceptional wines, characterized by remarkable freshness and great aging potential.

Vineyards and terroir

Two altitudes: the first between 440 and 500 meters in the municipalities of Elciego and La Puebla de Labarca; the second between 500 and 580 meters in the areas of Laguardia and Elvillar. Two different ripening profiles that, when combined, bring complexity, maturity, and freshness.

Production and ageing

Manual harvesting in grape bins, kept at 5°C for 12 hours. Berry selection by an optical sorter. Fermentation in stainless steel tanks. Late bottling, after 3 months of resting on its lees.



Bodegas Fos

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