



El placer de lo inesperado

FINCA ZURIENA

Vino de Elciego, Rioja Alavesa.
White on black. Always a revelation wine.

Production

Limited to the vineyard,
a maximum of 6.000 bottles.

Serving temperature

Open the bottle 10 minutes in advance - ideally
between 10 and 12°C - and observe its aromatic
variation and evolution in the glass.

Winemaker's notes, Michel Murua

An opportunity to inherit those white grapevines that
were planted decades ago to produce the region's red
wines.

2021 harvest

A year of contrasts due to the abundant rainfall, which
required especially intensive care of the vineyards,
contrasted with an ideal summer for grape ripening.

Vineyards and terroir

Harvest of fruit from white grapevines, mostly Viura,
and up to 5% of other grapes such as Tempranillo
Blanco, Malvasía, and Garnacha Blanca. Vineyards
from the estates that produce our wine 'Por Los Cien'
and from the area of the Ermita de San Vicente, on its
south-facing slope. The estimated age of the vineyards
is between 60 and 100 years.

Production and ageing

Thermal stabilization of the grape clusters at 5°C prior
to grain selection by an optical sorter. After separation,
settling, and fermentation of the must, the wine is aged
on its fine lees for 5 months in concrete eggs, then spends
an additional 9 months aging in French oak barrels with
very fine grain and light to medium toasting.



Bodegas Fos

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