

## Pardoño Blanco

### BASIC DATA:

Name: Pardoño 2005. Young  
Origin: D.O.Ca Rioja  
Enologist: Gorka Troya  
Production: 25,000 litres.

### Prizes and Awards:

Tasting Notes: Characteristic aromas of viura. Apples.  
Very elegant and subtle. Fresh.  
Gastronomy: Serve at 6°C.

### TECHNICAL INFORMATION:

Variety: Viura (100%)  
Vineyards: Andosilla and San Adrián Vineyards  
Alcoholic Fermentation: 8 days; 17°  
Malolactic Fermentation: Not carried out.  
Analysis: 12.40°  
Residual sugar: <2gr/l  
pH: 3.30  
Clarification Method: Gelatines.  
Filtering: Very carefully.

### PACKAGING INFORMATION:

#### Front label:

Format: 10x9 mm. Irregular, modern. Shiny label. Three sections.

#### Back label:

Format: 6x6.6mm plus advice strip.

EAN Code: 8437002833305 (en breve te daré el bueno)

Cork: 44 mm long

#### Bottle:

Format: Bordeaux 301 mm high. Capacity 750.

#### Transportation box 12 and 6 bottles:

Dimensions: 315x235x309 mm and 235x160x309 mm respectively.

