OBAR

DE PUENTE DEL EA

Obar de Puente del Ea 2024 is a tribute to the 'Montes Obarenes', the mountain range that protects our vineyards from the excesses of the northern climate.

Its limestone slopes keep a fresh and mineral soul, which is expressed with perfect volume and acidity in this Viura white, a traditional variety in Rioja Alta.

Lively, structured and deep. Obar speaks of a land and viticulture that allow a path of harmony and transparency to be followed, with an elegant balance that translates into an ideal wine for gastronomy.

Limited production of 15,000 bottles.

White wine fermented in French oak barrels with daily pumping over of the lees, which gives it volume in the mouth and makes it long and glyceric. Aged for 6 months in the same barrels and 6 months in the bottle.

At sight its pale yellow color stands out with golden sparkles. Notes of dried fruit (almonds, walnuts, peanut butter) and pastry aromas (brioche) stand out in the still glass. When aerated, aromas of tropical fruits (mango and peach) appear. It is creamy on the palate, fresh and long.

12,5% Vol.
Fish, seafood, cheeses, tapas and salads.
Serve between 8º and 10ºC.

8 437005 169 661

PUENTE DEL EA

BODEGAS PUENTE DEL EA

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