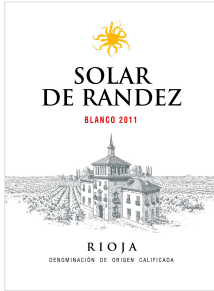


Solar de Randez Blanco

(DOCa Rioja)

100% Viura



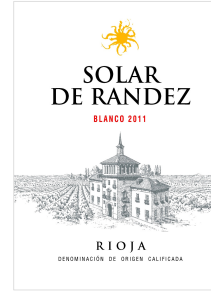
The Solar de Randez Blanco is made from entirely Viura (also known as Macabeo) fruit, from Raimundo's wife's family vineyards that are now 60-80 years old. The Blanco sits on lees for the first 6 days and is stirred twice daily, adding to the mouthfeel and balance of the wine. The finished result is still elegantly crisp, accented by a lovely floral note, and loaded with sexy tree fruits. This white Rioja is ideal for a plethora of cheeses, salads, and seafood.

Bon Vivant

Solar de Randez Blanco

(DOCa Rioja)

100% Viura



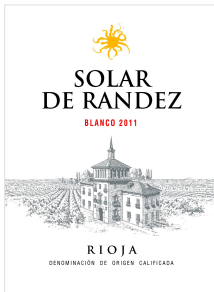
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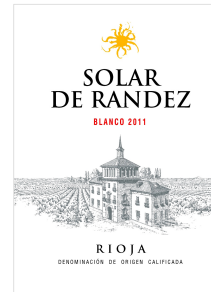
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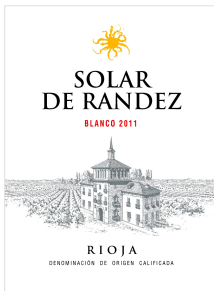
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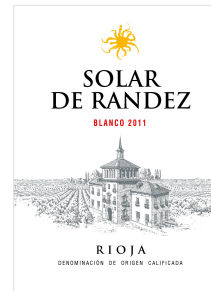
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