



# Glorioso

## White



At the foot of Laguardia, between the Sierra de Cantabria mountain range and the sinuous course of the river Ebro, Bodegas Cosme Palacio has kept its pioneering spirit alive since 1894, when Cosme Palacio founded the second oldest winery in the Rioja Alavesa.

<b>Origin</b>	D.O. Ca. Rioja
<b>Type and vintage</b>	White wine, aged on lees and matured in oak, 2024
<b>Grape Variety</b>	Viura and other white varieties from Rioja
<b>Serving temperature</b>	7° - 11° C aprox.
<b>Vineyards</b>	Selected grapes from vineyards in Rioja.
<b>Production process</b>	Destemming of the grapes and cold maceration for 4 hours, followed by gentle pressing and fermentation at a controlled temperature, no higher than 16°C, to enhance the fruity aromas.
<b>Ageing</b>	Aging on fine lees in stainless steel tanks to provide the necessary structure, followed by maturation in French oak casks of different sizes (500, 400, and 350L) and 225L American oak barrels for 3 months. This process elegantly respects the base wine, adding fullness and structure to the palate while preserving its freshness.
<b>Food Pairings</b>	Perfect as an aperitif and ideal for pairing with flavorful dishes such as paellas, risottos, foie gras, grilled fish, white meats, and pasta.

### Visual

Pale yellow, clean and bright.

### Nose

Aromas characteristic of its time in barrel and cask. Notes of white flowers, citrus, and even a fruit salad medley emerge, complemented by the fine toasty nuances from the French oak.

### Palate

Smooth entry with hints of fruit in syrup, apple, and citrus, along with pastry notes like brioche. Its good acidity combines with its aromatic expression, drawing attention again in the aftertaste. This acidity adds length and a long finish, leaving a surprising creaminess on the palate.

**Alcohol**

12,5%

**PH**

3,40

**Acidity**

5 g/l

**Residual Sugar**

0,37 g/l

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