

COLECCIÓN TEMPRANILLOS

TEMPRANILLO BLANCO

FERMENTADO EN BARRICA



Tempranillo Blanco.



The grapes come from a rain fed vineyard on a slope with poor soils, but well balanced structure. Half the vines are planted on bush vines and the other half on trellis lines. Very low yields.



The grapes are kept at a low temperature from the very harvest, to the free run extraction of the must. Alcoholic fermentation and ageing on its fine lees in oak barrels of various origins and different toasting levels during 30 days. Regular “battonage” carried out to keep the fine lees in contact with the must.



Straw-yellow color, glyceride, very bright.



Complex and expressive aromas, intense notes of tropical fruits.



Unctuous and sweet attack on the mouth which develops into many years to come.

RIOJA  VEGA

