

RIOJA VEGA

TEMPRANILLO BLANCO

RESERVA



Tempranillo Blanco



Grapes sourced from a 8 year old vineyard located on a hill at the Rioja side of the Sierra Cantabria at an altitude of 442 metres. The soils are made up of ochre coloured calcareous clay of well balanced structure, on character. Plantation density of 3.030 unirrigated vines per hectare, harvested at dawn and yielding 3.500 Kg/Ha.



Selection at the vineyard. Light destemming to avoid damaging the berries. Fermentation in French and Hungarian oak barrels during 30 days. Aged on lees for 6 months. Traditional ageing and racking in French oak barrels for 12 months. Matured in bottle at the cellar for 12 months before release. Bottles produced: 1.248 numbered bottles.



Brilliant GOLDEN colour with subtle green hues.



Rich, intense and complex bouquet full of nuances. Aromas of tea and honey, with a subtle smokiness. It shows hints of oak from the barrel ageing process integrating citric and stone fruit aromas.



The attack is firm and fresh, with good weight of fruit integrating the crisp acidity typical of its cepage. Unctuous, with a long persistent finish, and an elegant hint of minerality.