

Lágrimas
De María

White 2023

DOCa. RIOJA

SUBZONA RIOJA ALTA

PROFILE

FRUITY ●●●●●

FLORAL ●●●●●

ACIDITY ●●●●●

BODY ●●●●●

INTENSITY ●●●●●

TERROIR

Variety: 60 % Tempranillo Blanco - 40 % Viura.

Altitude: 450 to 490 m.

Soil: Sandy 60% and calcareous 40%.

Own vineyards.

2023 VINTAGE

The year 2023 has been characterized by a warm spring with extremely scarce precipitation. During the summer, La Rioja has recorded very high temperatures, ranking as the third hottest summer, surpassed only by 2022 and 2003. Precipitation has been anomalous, scarce, and in the form of storms. Noteworthy events include rainfall on June 21, July 7, and the DANA (isolated high-level depression) from September 2 to 4.

VINIFICATION

De-stemming and cold maceration for 6 hours.

Soft pressing and fermentation at controlled temperature.

Following fermentation, the wine stayed on its fine lees in stainless steel tanks.

TASTING NOTES

Pale yellow, clean and bright.

In the nose, tropical notes dominate intertwined with citrus.

Pineapple, mango, lime, or orange peel

It has a smooth and round entry on the palate. The finish is tremendously fresh and pleasant

FOOD PAIRING

Perfect with white meats like chicken or turkey. It is a classic ally of sea dishes such as fish, shellfish that never fails. Accompany him in snacks of pickles.

Serving temperature 8-10°C

ABV 13,5%



ZINIO
BODEGAS