

DOCa. RIOJA

SUBZONA RIOJA ALTA

Tempranillo Blanco 2021

PERFIL

FRUITY ACIDITY BODY INTENSITY









Tempranillo Blanco 2021





TERROIR

Varieties: 100% White Tempranillo

Altitude: 665m Soil: Calcareous clay

2021 VINTAGE

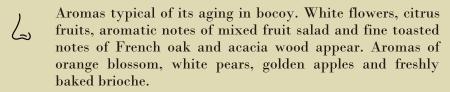
Low temperatures during spring, delay in budding. Very dry and hot summer, with moderate water stress. Precipitation in the month of September, of importance to increase the quality of the grape. Staggered harvest, without incident, with an optimal health status of the grape.

VINIFICATION

Destemmed grapes and maceration at low temperature for 6 hours. Gentle pressing and fermentation at a controlled temperature. It rests on its fine lees in stainless steel tanks and in bocoyes of different types of wood, mainly French oak, American and acacia, while it is aged for 8 months, elegantly respecting the base wine, providing fullness and structure in the mouth.

TASTING NOTES





Reminiscences of pear fruit in syrup, apple and citrus. Its good acidity combines with its aromatic expression to once again attract attention in its aftertaste, this acidity gives it length and a very long finish that makes its creaminess surprise on the palate.

Serving Temperature 8-10°C

ABV: 13 %

María Martínez ZINIO & Norrel Robertson MW **Proyecto Art Collection**





