



DENOMINATION OF ORIGIN:	DOC Rioja
VINEYARD AREA:	Selection of head-pruned and trellis vineyards from various municipalities of Albelda de Iregua and Montes de Clavijo.
VINE AGE:	15 years old, at an altitude of 700 metres above sea level.
SOILS:	A mixture of ferrous clay, with calcareous clay and a sandy component of degradation, this blend gives us agility, depth and versatility in the wine.
VARIETADES:	95% White Tempranillo, 5% Malvasía riojana.
ELABORATION:	Harvest with optimal aromatic maturation, light pressing in the absence of oxygen to avoid oxidizing aromas, fermentation in stainless steel tanks at low temperature to preserve aromas and subsequent aging on fine lees for four months in steel tanks and French oak barrels where the lees are stirred three times a week to give the wine more broadness on the palate.
AGEING:	Four months on its lees in stainless steel.
ALCOHOL:	13%

TASTING

Only white, only Rioja. The cold makes us different.



Straw-yellow in colour, with greenish rim.



Good intensity in the nose, hints of pome and stone fruits accompanied by a slight aroma of white flowers and a subtle mineral reminiscence.



Fresh and balanced on the palate with ample sensations and a long finish. The retro-nasal effects of stone fruits and pome fruits come together with some reminiscences of dry fruits.



HOLDING:

Selected Holdings, La Rioja



Vineyards in Albelda de Iregua and Montes de Clavijo, which are very close to the area where White Tempranillo first appeared. The vineyards are located at an altitude of around 700 metres, which guarantees a slow ripening process, synonymous with great aromatic richness and freshness.