Nivarius Late Harvest Tempranillo Blanco Rioja White

Palacios Vinos de Finca

Spain - Rioja

VINEYARD ZONE: La Granja vineyard, located in Nalda, in the MONCALVILLO area, on the right bank of the Iregua river.
VINEYARD ALTITUDE: From 570 metres above sea level.

Straw yellow colour with a golden rim. Good intensity on the nose. Notable aromas of candied orange peel accompanied by dried stone fruits and a slight hint of honeycomb and nuts. Unctuous and fresh on the palate, with a beautifully integrated sweetness and a long finish. Faint hints of candied orange peel and dried stone fruit on the retro-nasal aftertaste.

RS: 188 g/L
TA: 7.02 g/l

Specifications

Wine Type	Fortified/Dessert
Varietals	100% Tempranillo Blanco
Age of Vines	Around 18 years
Agricultural Practices	Sustainable
Soil type	red clay (rich in iron)
Vinification	No irrigation Harvest by hand Full cluster. /> Direct press, fermentation stainless steel, maceration wich 15% botrytis grapes, no ML fermentation, no lees stirring, 12 months on lees in foudre 500 liters french oak. fining with bentonite as well as cartridge filtration. Aged an extra 12 months in bottle.
Production	300 (9-liter cases)
Pairings	Blue cheeses, foie gras or duck paté, fruit-based desserts, creme brulée, cheesecakes, almond and nut pastries, dark chocolate desserts.

Codes, Weights and Measures

UPC	7 84585 03623 3
Units/Case	12
Unit Size	500 mL
Container	bottle
SCC	1 07 84585 03523 3
SRP	$ 51.99 USD 500mL Bottle