

Sonsierra

RIOJA ALTA

SONSIERRA TEMPRANILLO BLANCO 2015

AROMATIC AND CAPTIVATING

VINEYARDS

100% Tempranillo White, hand-picked. This minority variety is exclusive to the La Rioja D.O. and comes from a natural mutation of the Tempranillo Red, found in Murillo del Río Leza (la Rioja).

VARIETIES

100% Tempranillo Blanco

ELABORATION

Pellicular maceration of the must with skins at low temperature for 24 hours to extract the maximum taste from the grape skin. After a light pressing, the first must press is obtained; this is then cold cleaned for 24 hours. When the sugar concentration starts to fall, it is placed into new French (85%) and American (15%) barrels where the alcoholic fermentation is concluded. It is aged over fine lees which are stirred twice-weekly for 4 months to keep them in suspension, in order to give the wine greater harmony and smoothness in the mouth.

TASTING NOTES

Straw yellow in colour with golden highlights, very bright with abundant leg.

On the nose, it is unique, captivating and expressive. The highlights are its aromas of white and tropical fruit together with a slight hint of toasting and cinnamon over a citric background, accompanied by floral notes.

In the mouth it is wide, sweet and fresh. Subtly silky, it has a lengthy finish full of fruity tones.

ANALYSIS

Alcohol content:	13,1% vol.
pH:	3.4
Reducing sugars:	1.9 g/l
Total acidity:	5.5 g/l



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