

FRUITY AND FRESH



VINEYARDS

Parcels harvested by hand in the county of Sonsierra, in the heart of the Rioja Alta region.



VARIETIES

100% Tempranillo Blanco.



ELABORATION

The must undergoes low-temperature pellicular maceration with the pomace for 24 hours in order to extract the maximum amount of aroma from the grapes. After gentle pressing, the free-run juice is clarified at cold temperatures before being fermented in stainless-steel tanks at a controlled temperature, in order to preserve all the qualities of the grape variety.



TASTING NOTE

Pale yellow in colour with golden flecks.

A highly expressive, intense and complex bouquet. Aromas of fresh apple and pineapple stand out, combined with hints of citrus against a background of subtle floral notes.

In the mouth it is fresh and voluminous, with an aftertaste filled with fruity sensations that invite us to enjoy another glass.



PAIRING

Ideal for consuming by the glass as an aperitif, or with tapas of all kinds. A good choice to accompany rice dishes, salads, chilled soups, smoked dishes, fish and seafood.



89
POINTS

GUÍAPEÑÍN

Guía Peñin 2018
2016 Vintage



Bronze Medal
International Wine
Challenge, 2018
2017 Vintage



Bronze Medal
International Wine & Spirit
Competition 2018
2017 Vintage

90
POINTS

JAMES SUCKLING.COM

James Suckling 2018
2017 Vintage