

# SONSIERRA TEMPRANILLO BLANCO

Fermentado en barrica 2016

# Sonsierra

RIOJA ALTA

## AROMATIC AND CAPTIVATING



### 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 grape skins. After gentle pressing, the free-run juice is clarified at cold temperatures for a further 24 hours. When the sugar concentration starts to fall, the wine is transferred to new barrels of French (85%) and American (15%) oak, where it completes its alcoholic fermentation. It is then aged on its lees, which are stirred twice per week over a period of four months in order to keep them suspended. This gives the wine greater harmony of flavour and an unctuous mouth-feel.



### TASTING NOTE

Straw yellow in colour with hints of gold. Very bright, with abundant legs.

Its bouquet is expressive, captivating and singular. Aromas of white and tropical fruit stand out, with lightly toasted notes and a hint of cinnamon against a background of citrus with floral hints.

In the mouth it is generous, sweet and fresh, with a subtle silky texture and a persistent finish filled with fruity notes.



### PAIRING

Ideal for enjoying as an aperitif or to accompany seafood, fish dishes, mild cheeses, smoked dishes, pasta and white meat.



Tim Atkin  
Master of Wine 2016  
2015 Vintage



Gold Medal  
Mundial del Tempranillos  
2017  
2015 Vintage



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