

AD LIBITUM TEMPRANILLO BLANCO 2024



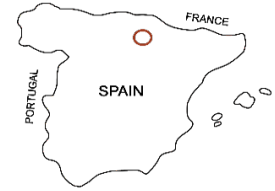
COUNTRY Spain

GRAPE VARIETY
100% Tempranillo Blanco.

ALC. % 12.5

VINEYARDS

Age: More than 20 years old.
Soil: Calcareous and clay.
Altitude (m): 565.
Sustainable farming.
Harvested by hand in boxes of 15 Kg.
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APPELLATION
Rioja D.O.C.a

ELABORATION

After destemming, the grapes go to a small press. Subsequently, a static settling is carried out, ending the fermentation at 15° C in stainless steel tanks. It is a young wine, without aging.

PAIRING

Ideal as an aperitif and perfect pairing with oily fish. Barley risotto with duck confit and peas, chicken with fennel and tarragon, crab legs and butter with herbs, carbonara fettuccine,

TASTING NOTES

Notes of green apple, citrus, white flowers and pear stand out in this tempranillo. On the palate it is voluminous and glyceric, acidic and fresh, with abundant structure and enormous persistence.

RATINGS

- 92 Tim Atkin , vntg. 2024
- 90 Tim Atkin , vntg. 2021
- 91 Robert Parker (WA) , vntg 2019

LOGISTICS

6 PACK
52 x 31 x 9,1 cm
9 Kg

12 PACK

VMF
108 cs 6
1002Kg| 79,6cm

EUROPALLET
108 cs 6
1002Kg| 79,6cm