

AD LIBITUM Tempranillo Blanco



Juan Carlos Sancha



Rioja DOCa

RATINGS HISTORY

90

Tim Atkin
vntg. 2021

91

Robert Parker (WA)
vntg 2019



GRAPE VARIETY

100% Tempranillo Blanco.

ALCOHOL %

12.5%

TERROIR

Age: More than 20 years old.

Soil: Calcareous and clay.

Altitude (m): 565.

Sustainable farming.

Harvested by hand in boxes of 15 Kg.

VINIFICATION

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.

AGING

It is a young wine, without ageing.

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, lasagna with boletes, salmon fillets with mixed vegetables.

LOGISTICS

6 pack | 52 cm x 31 cm x 9,1 cm | 9 Kg

VMF | 108 cs 6 | 1002 Kg | 79,6 cm

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.

