MISA & CUVÉE

AD LIBITUM TEMPRANILLO BLANCO 2025



COUNTRY Spain



GRAPE VARIETY

100% Tempranillo Blanco.

ALC. % 12.5

APPELLATION

Rioja DOCa

VINEYARDS

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

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 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,

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	12 PACK	VMF	EUROPALLET
52 x 31 x 9,1 cm 9 Kg		108 cs 6 1002Kg| 79,6cm	