

Cerro La Isa Blanco



Juan Carlos Sancha



Rioja DOCa

RATINGS HISTORY

95

Tim Atkin
vntg 2022, 2021, 2020

94

Robert Parker (WA)
vntg 2019



GRAPE VARIETY

Garnacha Blanca, Viura, Malvasía, Turruntés.

ALCOHOL %

13.5%

TERROIR

Age: More than 100 years old.

Soil: Calcareous and clay.

Altitude (m): 700.

Sustainable farming.

Harvested by hand in boxes of 15 Kg.

VINIFICATION

After manual destemming, the grapes are pressed in a small vertical press. Subsequently, a static settling is carried out, carrying out the fermentation at 16° C, in new 500 liters barrels from one of the best oaks in France.

AGING

Wine fermented in barrel, it remains 8 months in the barrel with the lees.

PAIRING

Rice dishes with fish, seafood and sushi, avocado and shrimp, bagel with smoked salmon, boiled lobster. Meat or tuna tartar.

LOGISTICS

6 pack | 32 cm x 28 cm x 20 cm | 10 Kg

VMF | 108 cs 6 | 1110 Kg | 145 cm

TASTING NOTES

Notes of peach and biscuit stand out, with a very well integrated wood on the nose. On the palate it is very voluminous and glyceric, acid and fresh, with abundant structure and enormous persistence.

