

SÍNODO O BLANCO

SÍNODO



COUNTRY Spain

GRAPE VARIETY

85% Viura, 15% Sauvignon Blanc.

ALC. % 12%

VINEYARDS

Age: 30 years and 5 years. Soil: Gravel.
Sustainable cultivation. Hand-harvested in small 8 kg boxes.



APPELLATION

Rioja DOCa

ELABORATION

Whole clusters are gently pressed. Fermented in a 1,500L stainless steel tank with temperature control, finishing in 2 French and 1 new American oak barrels. Aged 7 months on fine lees with weekly bâtonnage, then rested in a 760L flex tank.

PAIRING

Lamb chops, Iberian ham, duck, deer loin, beef and also delicious for Asian dishes and blue fish.

TASTING NOTES

Toasted notes and citrus aromas. Tense and mineral with flavors of lime and grapefruit.

RATINGS

- 90 Tim Atkin , vntg. 2023
- 92 Tim Atkin , vntg. 2022
- 91 Tim Atkin , vntg. 2021
- 90 Robert Parker (WA) , vntg. 2021
- 90 James Suckling , vntg. 2023

LOGISTICS

6 PACK
34 x 25 x 17 cm; 8 Kg

VMF
104 cs 6; 862 Kg,
161 cm

EUROPALLET
100 cs 6; 800 Kg;
195 cm