

## **Description**

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*Varieties:* 100% White Tempranillo.

*Harvest:* Mechanical in October

*Winemaking:* Temperature controlled fermentation at 16°C.

*Climatology 2016:* The year 2016 has been described as exceptional by the Regulatory Council of La Rioja. The unusual climatology of September and October enhanced the good quality of the grapes in an extraordinary way and allowed a staggered harvest, making each plot be harvested at its optimal time.

## **Viticulture**

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Grapes coming from vineyards between 20-25 years located in Carcar, Azagra, Alfaro, San Adrián, Andosilla and Aldeanueva de Ebro. Argilo-calcareous soils.

Plantations are grown using the cordon royat system. Distance between rows of 2.80 meters and 1 meter between vines, using an irrigation system if it is required.

## **Technical Info**

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Alcohol content: 12.5% vol.

Sugars: 0.40 g/L

Total acidity: 5.3 g/L

Volatile Acidity: 0.28 g/L

Total SO<sub>2</sub>: 117 mg/L

## **Tasting Notes**

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Pale yellow color with greenish reflections. It has a high aromatic intensity with predominance of ripe white fruit such as pear and with a floral background. On the palate, with a friendly entrance, it has a very balanced acidity and a long aftertaste.



*Bottles*

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750 mL



*Case*

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6 bot.