

# Blanco sobre Lías

*The freshness of Rioja's indigenous varieties, indulged by the creaminess and unctuousity of time*

## VARIETIES

Garnacha Blanca and Tempranillo Blanco

## VINEYARD




Garnacha Blanca, one of Rioja's forgotten indigenous varieties, is from our estate *Los Almendros* in Ausejo, in the Rioja Oriental subregion. The variety this harvest has more of a Mediterranean profile with body, structure and incredible freshness.

Tempranillo Blanco comes from our high altitude vineyards, which sandy permeable soils and cooler climatic characteristics, provide ideal conditions for this variety to contribute an elegant, crisp acidity to the blend.

## VINIFICATION & AGEING

Fermented in concrete vats, each variety then ages on its lees for about 6 months in a combination of concrete tanks and French-oak barrels. After this time, we use concrete tanks for the final blend.

## TASTING NOTES

-  Clean, vibrant pale yellow with golden rim.
-  The complex and fresh nose showcases white flowers and white fruits with balsamic notes.
-  A lovely fresh, medium-weight, saline wine.

## FOOD PAIRING

A versatile wine, ideal accompaniment to light flavoured rice dishes, seafood pasta and white or blue fish.

ALCOHOL  
13% vol

SERVING TEMPERATURE  
6°C - 8°C / 41°F - 46°F

