

# BLANCO

*The fresh and elegant character of  
Rioja's indigenous white varieties*

## VARIETIES

Viura, Garnacha Blanca, Tempranillo Blanco

## VINEYARD

Viura is from the Arenzana area, enjoying the perfect conditions to farm Rioja's most characteristic white variety.

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.

Garnacha Blanca is grown in our estate in Rioja Oriental, Los Almendros, which Mediterranean climate and limestone soils retain the variety's fresh and fruity character.

## VINIFICATION

Each vintage ferments separately. Tempranillo and Garnacha in temperature-controlled concrete vats to preserve the aromatic expression and long finish, while Viura in stainless steel tanks.

After 3 months vinification on the lees, the varieties blend in stainless steel tanks before bottling.

## TASTING NOTES

👁️ Pale yellow with greenish glints.

🌿 We find an aromatic combination of wild herbs, including dill and coriander.

👄 Refreshing citrus flavours and white fruit with hints of flowers. It has a long finish thanks to the perfectly balanced alcohol and acidity, where we also find that creaminess characteristic of the Viura variety.

## FOOD PAIRING

An ideal accompaniment to fish and seafood, but also salads and pasta dishes, as well as any meals with some heat, such as, Mexican, Indian or Thai cuisines.



## SERVING TEMPERATURE

5°C - 8°C / 41°F - 46°F