



MORAZA LAS TASUGUERAS 2020

Vineyard : San Vicente de la de la Sonsierra

Plot: Las Tasugueras (Single Vineyard)

Soil : Clay, limestone

Altitude : 600

Grapes : 100% Tempranillo Blanco

Trellis system: Double Royat

Viticulture : Certified Organic. Last year of biodynamic conversion

Harvest : Manual

Vinification : Stainless still tanks. Spontaneous fermentation. Aged in stainless steel for one year

Alcohol : 12% alc./vol.

Tasting notes: Dry and mineral with flavours of fennel, lemon and white peach

Optimal tasting Temperature: 14 °C-16 °C

Pairing : Salad, white fish, aperitifs

