



TARÓN BLANCO

GRAPES

The grapes come exclusively from estate-owned vineyards located in four towns in Rioja Alta (Cuzcurrita de Río Tirón, Tirgo, Villaseca and Sajazarra), with an average vine age of 40 years.

GRAPE VARIETIES

80% Viura and 20% Tempranillo blanco.

VINIFICATION

Each grape variety is vinified separately. The grapes are picked at dawn to avoid high daytime temperatures. The grapes are pressed to collect the first must. Once in tanks, it is clarified by flotation. Once clean, it is racked and put in stainless steel fermenters at a temperature maintained at 11-12 °C. The wines remain in the tank, contact with their lees for 3 months, to preserve varietal aromas and acquire greater harmony and a buttery texture.

TASTING NOTES

Pale-yellow with green hues; clean and bright.

Intense nose driven by the Tempranillo Blanco. Predominating white fruit, green apples and stone fruit, with floral hints and citrus notes.

Spectacular mouth, with good initial volume and an acidity that makes it enticing all along.

DRINKING TEMP. AND PAIRING

Preferably drink at 11-13 °C. Ideal for wine by the glass, as a stand-alone appetiser or with all types of tapas. It is a good choice to enjoy with mild rice dishes, all types of salads, white meats, cold creams, fish and shellfish.