BODEGAS
TARÓN
RIOJA ALTA

TARÓN TEMPRANILLO BLANCO

GRAPES

Tempranillo Blanco is a relatively new and unique variety in the world. It comes from a natural genetic mutation found in a single cane of a red Tempranillo vine, discovered in an old vineyard in La Rioja. Our vineyards are the most northerly in Rioja, situated at an altitude of 600 metres above sea level.

VARIETY

100% Tempranillo blanco.

VINIFICATION

The grapes are machine harvested at dawn to take advantage of the cooler hours of the day. After light pressing, they are fermented in stainless-steel tanks at controlled temperature. After fermentation, the wine is aged for 6 months in 225-litre American oak barrels, where it is kept on the lees.

TASTING NOTES

Straw-yellow with golden reflections.

Very intense to the nose, with notes of ripe stone fruit, hints of citrus fruit and floral nuances.

Very big and fresh in the mouth, with plenty of fruit sensations on the finish to accompany the creamy and spicy notes from barrel ageing that entice you to keep enjoying it.

SERVING TEMPERATURE AND PAIRING

Preferably drink at 14 °C.

White meats, pasta dishes, stews, pulses, aged cheeses, vegetables, smoked meats and rice dishes.

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