

BLANCO DE TEMPRANILLO

(100% Tempranillo)

Blanco de Tempranillo 2019 is the result of the curiosity to know what the pulp, the heart of our native grape – TEMPRANILLO – can offer us.

How is a white wine obtained from a red wine grape? This wine is known by the French words “blanc de noirs”.

This year, we began a harvesting on 28th August so we could pick this grape with its maximum expression of freshness and acidity. The result is this light, fresh, zingy and simple wine that we would love to be part of many summertime snacks and meals, bringing a refreshing sensation of citrus and mature fruit.

OUR TASTING

Colour: pale yellow. Glyceric and very brilliant.

Nose: Initially, very refreshing, very citric, reminiscent of grapefruit and lemon, changing to summer fruits such as loquat, pineapple and pear. Fresh aromatic herbs such as fennel and lavender. Bay leaf and mineral notes.

Mouth: Full-bodied, fresh and unctuous, with a marked acidity with citrus notes reminiscent of lemon, grapefruit and pineapple. In the mouth, we enjoy three sensations over time: fruity, fresh acidity and saline notes that stimulate the palate. On the palate, it has a highly persistent fruitiness reminiscent of tart strawberries.

Ageing: Two months of stirring the lees in a tank.

Suggestions: Cheese, fatty fish, seafood, white meats, pasta, rice, risotto. Serving temperature of 8°C.



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