



Sierra Cantabria



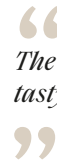
White Wine



Sauvignon Blanc, Viura, Tempranillo Blanco, Malvasía and Maturana



2 months



*The palate shows very good freshness and a tasty, long finish.*

The Wine Advocate



## SIERRA CANTABRIA WHITE

D.O.Ca. RIOJA

### VARIETY

Sauvignon Blanc (30%), Viura (20%), Tempranillo Blanco (36%), Malvasía (7%) and Maturana (7%).

### VINEYARDS

Proprietary vineyards located in San Vicente de la Sonsierra. Integrated viticulture, respectful of the environment and in harmony with the rhythms of nature.

### ELABORATION

MACERATION: Cold soaked during 8 hours FERMENTATION: Sauvignon Blanc is fermented in French oak barrels (Vosgues area) 50% from 1 wine and 50% from a 2 wine. Viura, Tempranillo Blanco, Malvasía and Maturana fermented in stainless steel, toasting type Burgundy Medium-High. Temperature controlled between 14 and 16° C. Fermented with autochthonous yeast selected from our own vineyards.

### TASTING NOTES

Pale yellow with bright tones. Expressive nose of white fruits (apple), hints of citrus and nuances of spring flowers. Immaculate, fresh and juicy on the palate with a rounded finish.

### DRINKING TEMPERATURES: 8 °C

