

# MEDIEVO

## Medievo White Barrel Fermented

### TASTING NOTES

#### COLOUR

A straw yellowish colour with a golden glint.

#### AROMA

A fresh fruits aroma and frangance characteristic from fermentation. One is reminded of sparkling wines like cava. Notes of spices typical from the barrel where it ferments

#### PALATE

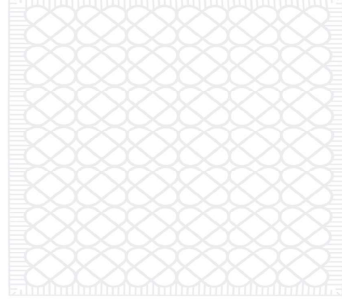
In mouth one is presented at first by an acid sour like freshness followed by a smooth acidulous taste, with a vanilla like coconut hint adhered by the wooden barrels.



## MEDIEVO

RIOJA  
Denominación de Origen Calificada

FERMENTADO EN BARRICA



### ELABORATION

In September, after 24 hours of maceration within a stainless steel tank at a temperature less than 18°, this concentration of grape juice is then drained through to another tank where the alcoholic fermentation begins. It is then transferred to oak barrels where a very slow fermentation takes due to the effect produced by the new wooden barrel. Once the sugars reactions have ceased, the wine rest with the suspended impurities, those of which are removed on a weekly bases, (this process is called “batonage”). After three or four months of being left to settle, the wine is then drained and filtered again of all suspended impurities and clarified ready for bottling.

### PAIRING

Ideal for fatty fish, baked or in sauce. It's also a good option for meat stews, especially the most gelatinous as tripe...

### LASTEST AWARDS

- Selected by the Control Board of Rioja as the Best White Rioja wine of the year 2016 and 2017
- Silver Medal, Vendimia Rioja Alavesa Awards

### ANALYSIS

Alcoholic degree: 12.5% Vol.  
Volatile acidity: 0.25 g/L  
Total acidity: 6 g/L  
pH: 3.20  
Reducing sugar: 2 g/L  
Total sulfur dioxide: 120 mg/L