

TUERCEBOTAS

TEMPRANILLO
BLANCO

Tuercebotas White Tempranillo

TASTING NOTE

COLOUR

Pale yellow color on a gray background.

AROMA

Aromas of white fruits such as apples.

PALATE

Smooth on the palate, buttery texture with a touch of spice and a long floral finish.



ELABORATION

New variety developed in 1998, natural mutation from the traditional red tempranillo grapes. Fermentation in steel tanks at temperature of 12 °C. We don't let it does malolactic fermentation for preserving acidity and natural fruitiness.

PAIRING

Shellfish, fish, white meat, cheese.

LASTEST AWARDS

- 91 puntos Peñín Guide, 5 Stars
- Wines from Rioja Top 10 wines. Tim Atkin & Sara Evans
- Silver Medal, *Concours Mondial de Bruxelles 2015*
- Gold Medal, *Concours Mondial de Bruxelles 2013*

ANALYSIS

Alcoholic degree: 12.5% Vol.
Volatile acidity: 0.25 g/L
Total acidity: 6.5 g/L
pH: 3.25
Reducing sugar: 2 g/L
Total sulfur dioxide: 120 mg/L