

# Inconsciente

## /Tempranillo Blanco

Bodegas  
**D. MATEOS**  
ALDEANUEVA DE EBRO (LA RIOJA) ESPAÑA

🌡️ 12-14 °C

♥️ Grilled fish, seafood, salads, rice and white meats. Ideal as an aperitif.



**RIOJA**  
Denominación de Origen Calificada

**COLOUR** Greenish yellow, clean and bright.

**AROMA** Very intense and fresh. Hints of stone fruits such as white and flat peach, combined with tropical fruits (passion fruit and mango) and light citrus undertones. White flowers (jasmine, lily and magnolia) aromas at the end.

**TASTE** Complex, intense, with a well balanced acidity. Long aftertaste with fruity notes mixed with a light bitter end.

 Inconsciente Tempranillo Blanco	 100 % Tempranillo Blanco
 Bodegas d. Mateos S. L.	 8 years old
 D. O. Calificada Rioja (DOCa Rioja)	 7500 kg/Ha
 Aldeanueva de Ebro (La Rioja) Spain	 12.5 % alc/vol

**WINEMAKING:** ❶ Grapes de-stemming. ❷ Grapes pressing to obtain the must. ❸ Must clarification. ❹ Fermentation in stainless steel tanks at a controlled temperature of 16 °C. ❺ Ageing in stainless steel tanks (in the presence of their lees) for 6 months with weekly reverse overpumping. ❻ Clarification and filtering. ❼ Stabilization and bottling.