

# La Mateo

## Colección de Familia

### /Tempranillo Blanco

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

🌡️ 14-15 °C

♥️ Fat fishes, seafood,  
preserving anchovies  
in salt and white  
meats.



**COLOUR** Straw yellow with greenish iridescences, clean and bright.

**AROMA** Elegant, complex and intense. Fruit notes such as flat peach, nectarine and grapefruit, evolving to white flowers such as orange blossom and jasmine. White chocolate, butter and creamy touches at the end.

**TASTE** Complex and unctuous wine, with a long aftertaste mixing fruit notes with toast and creamy touches from the oak. Very well balanced acidity.

	La Mateo Colección de Familia Tempranillo Blanco Fermentado en barrica		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		13.2 % 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 Barrelling and completion of alcoholic fermentation in 225 l new french and american oak barrels. ❻ Ageing in oak barrels for 6 months (in the presence of their lees) with weekly battonages. ❼ Stabilization and bottling.