

Valcendon

/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.

	Valcendon Tempranillo Blanco		100 % Tempranillo Blanco
	Bodegas d. Mateos S. L.		8 years old
	D. O. Calificada Rioja (DOCa Rioja)		7,500 kg/Ha
	Aldeanueva de Ebro (La Rioja) Spain		12,5 % alc/vol

WINEMAKING: ① Grapes de-stemming. ② Grapes pressing to obtain the must. ③ Must clarification. ④ Fermentation in stainless steel tanks at a controlled temperature of 16 °C. ⑤ Ageing in stainless steel tanks (in the presence of their lees) for 6 months with weekly reverse overpumping. ⑥ Clarification and filtering. ⑦ Stabilization and bottling.

