



Lacrimus Tempranillo Blanco

Region	D.O.Ca.Rioja
Varieties	Tempranillo Blanco 100%



VINEYARD: Located in a subzone of Monte Yerga. Sandy soils with gravels clay-limestone subsoils, at an altitude of 620 m.

WINEMAKING: Crio-maceration takes place in the press at 10 ° C for 2 hours. Fermentation with thiolitic yeast at very low temperatures. The wine worked intensively with the lees for two months, which it is essential for this wine.

ANALITICA	
Grado alcohólico	12,5 %
Acidez	7 g/l
Azucares	2 g/l

TASTING:

This wine shows a nice yellow pale straw with green glints. Intense aromas of tropical fruits and citric nuances. It has got a very fresh, lingering palate. Medium-bodied. Long and persistent.



PAARING

