

Tierra Blanco



TYPE OF WINE

White Wine Barrel Fermented.

GRAPE VARIETIES

60% Viura
30% Garnacha Blanca
10% Malvasía

ALCOHOLIC DEGREE

14% vol.

PRODUCTION AREA

D.O.Ca.Rioja
RIOJA ALAVESA
WINE FROM LABASTIDA

VINEYARDS

Pago de Cuba Negra, Viña Las Torcas, Viña Las Grielda.

WINEMAKING

Harvested by hand in cases of 14 kgs after an exhaustive selection, grapes come from 8 different vineyards from North to South of Labastida.

After a short cold pre-maceration time Fermentation begins in stainless steel tanks for finishing in 225 L mixed barrels, American and French, after fermentation the wine is aged for 4 Months in same barrels two of them with a daily batónage and the other two months just with the lees.

TASTING NOTE

Pale yellow color. Light aromas of vanilla, smoked, Butter, white fruit and yellow plums.

Tasty, fresh, balanced, notes of Apricot, vineyard peach, menthol, Sweet spices, dairy and light smoked.

Paring with fish, white meat, Pastas and seafood.

Service temperature 12° C