

FERNANDEZ DE PIEROLA WHITE TEMPRANILLO



VARIETY: This variety comes from a natural genetic mutation from a single cane of a red Tempranillo vine, located in 1988 in an old vineyard in Murillo del Río Leza (La Rioja). The clusters are loose and medium-sized and the berries are also medium-sized and slightly flattened. Despite late budding, veraison and ripening come quite early. The total acidity remains high, with marked malic acid content. Its wines have a high concentration of volatile compounds with fruity aromas.

After a very dry cycle we had some rains in late September, which was perfect for the evolution of maturation, providing better balance and increasing final fruit expectations.

PROCESS: Skin contact (pellicular) maceration of destalked grapes at cold temperatures before fermentation for 36 hours. The must is then carefully separated from the skins and fermented in contact with its lees stainless till tanks.

TASTING NOTE: straw yellow color, a nose that combined citrus, butter and dried apricots. It has a medium mouthfeel, and tasted citrusy with apricots along with a little black licorice.

SERVICE TEMPERATURE: 9°C – 11°C