



DOCa Rioja



13.5 % alc.



100% Tempranillo
blanco



20% fermented in new
barrels.

Lacrimus

Tempranillo Blanco

DOCa Rioja

WINEYARD

Located in a subzone of *Monte Yerga*. Tertiary soils, of an ancient Cretaceous lake. Clay-limestone subsoils with gravels at an altitude of 620m.

Mediterranean climate with Continental influence.

This area is well known through the *Barranco Perdido*, the largest deposit of dinosaur footprints from Europe.

WINEMAKING

Fermentation takes place in the press at 10° for 6 hours.

Fermentation with autochthonous yeast at 15-17°C

About 20% of the must is fermented in 225 l. new barrels of French oak. This wine is blended with the wine from tank in January.

The blending matures on the lees for two months. In this way is enhanced the complexity.

TASTING

Yellow pale straw with green glints. Intense aromas of tropical fruits with some nuances to white fruits.

Due the natural acidity, it is a really fresh wine. Medium to high bodied, long and persistent.