

Embotellados White



Technical Details

- **Appellation:** D.O. Rioja
- **Alcohol:** 13% vol
- **Varieties:** Tempranillo
- **Serving temperature:** 38 - 46° F
- **Certified Organic**

Winemaking

- **Fermentation:** Matured in our cellar for 3 months in barrels. Winery owned vineyards and 100% certified organic production both in agriculture and production.

Tasting Notes

- **Appearance:** Golden yellow wine. Clean, bright and crystalline appearance. Good glyceric tear.
- **Nose:** Fresh, subtle and fragrant aroma, very pleasant and medium intensity. Floral and fruity notes on a background of smoke and honey. Perfectly joined by the touch of wood with fruit.
- **Palate:** Sweet and enveloping first taste, soft, with comforting touches. The fruit appears measured, fair. Balanced acidity with smoky touch. White wine with body, round and balanced in the mouth.

Pairing

- It is a perfect companion of cheeses, fresh salads, mushrooms and cold soups. Especially indicated with fish, rice. Seafood, artichokes, meats and asparagus.