



Valenciso Tempranillo Blanco, DOCa Rioja 2023

EVA014 COMPAÑÍA BODEGUERA DE VALENCISO
RIOJA, SPAIN

13% | 6 x 75cl | Cork

Tempranillo blanco 100%

Vegetarian, Vegan, Sustainable

Delicious parcel of Tempranillo Blanco from Valenciso - fermented in Russian oak to give complexity and depth. The cooler 2021 vintage was a superb year for whites in particular - an extra touch of acidity balances the richness and complex intensity of fruit.

Boutinot
WINES

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PRODUCTION

Tempranillo Blanco is a natural mutation of Tempranillo, first discovered in 1988. These grapes are sourced from the (organically cultivated) Achalde vineyard in Ollauri at the heart of Rioja Alta, planted in 2000, and one of the first vineyards to be planted with the Tempranillo Blanco variety. Here it grows at 550 metres altitude in clay-limestone soils. The grapes are hand-harvested in mid-September, and the wine is fermented in Russian oak barrels, where it rests for 7 months before bottling.

TASTING NOTE

Bright citrus aromas with hints of tropical, pineapple characters and lightly spiced notes. The palate is complex and textural with ripe lemon and nutty flavours balanced by fresh acidity on the long finish.

FOOD MATCH

Enjoy with seafood paella and grilled salmon dishes

NOTES