



VIÑA IJALBA

BODEGA Y VIÑEDOS

TEMPRANILLO BLANCO

Crispy freshness

ECOLOGICAL WINE

The first wine ever in the world produced from the white Tempranillo grape, a Riojan native.

VARIETY: Tempranillo Blanco 100%.

ELABORATION: Fully destemmed, cold maceration, fermentation with natural yeasts at controlled temperature (15° C). Static settling after pressing for 36 hours. Blended with 15% american oak barrel aged wine.

ANALYTICAL INFORMATION: 13,0% alcohol; 80 mg/l total sulfur.

DESCRIPTION: Vibrant yellow color with a slight green hue. The nose immediatly reveals conserved tropical fruits such as pineapple and banana. In the mouth the crispy freshness at first contact transforms in to a dry yet fruity wine with an elegant lenght.

STORING: A wine ideal to drink young, yet do not hesitate to store it for a maximum of 3 years.

FOOD PAIRINGS: Shellfish, omega 3 and 6 oil rich fish.

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