



clípeo

WHITE 100 % MATORANA

Organic Wine


One of the few vineyards recovered from this native variety of Rioja, one of the oldest of which is written and almost lost. Planted 16 years ago in terraces on the river in the Alto Valle del Najerilla. Clay-calcareous soils with boulders. Organic cultivation.


Rioja Alta.
White 100% Matorana.
ECO.




Harvest: Carefully manual harvested in 15kg boxes.
Yeast: Natural not added.
Winemaking: Fermented in French oak barrels, remaining in the same on their lees between 3 and 4 months.
Production: Between 1,500 and 800 bottles / year depending on harvest.

Grade: 12,5°


Soft golden yellow with dense tear in glass.


Too complex. Fennel, herbs, biscuit and wood very well integrated.


Very bulky, glyceric and fresh. Great phenolic structure and very long persistence.

Pairing: Sausages, blue fish, pasta and cheese.

Temp. service: 9-11°