



# clípeo

WHITE 100 % TEMPRANILLO

## *Organic Wine*

Vineyards planted almost 600 meters on terraces of clay-limestone soil and boulders in Alto Valle del Najerilla. This variety arose by an exposed genetic mutation of a strain of Tempranillo Tinto discovered 20 years ago, our vineyards being the oldest. Organic cultivation.


Rioja Alta.  
White 100% Tempranillo.  
ECO.




**Harvest:** Carefully manual harvested in 15kg boxes.  
**Yeast:** Natural not added.  
**Winemaking:** Despalillado' and vertical press with little pressure. Static defrosting and fermentation at 18° in stainless steel tanks. It stays on lees between 2 and 3 months.

**Grade:** 12°

  
Very bright straw yellow.

  
Discreet with notes of pineapple, reineta apple and white flowers.

  
Fresh, at the same time voluminous and with balanced natural acidity. Pineapple.

**Pairing:** White meats, seafood, fish.  
**Temp. service:** 8-10°