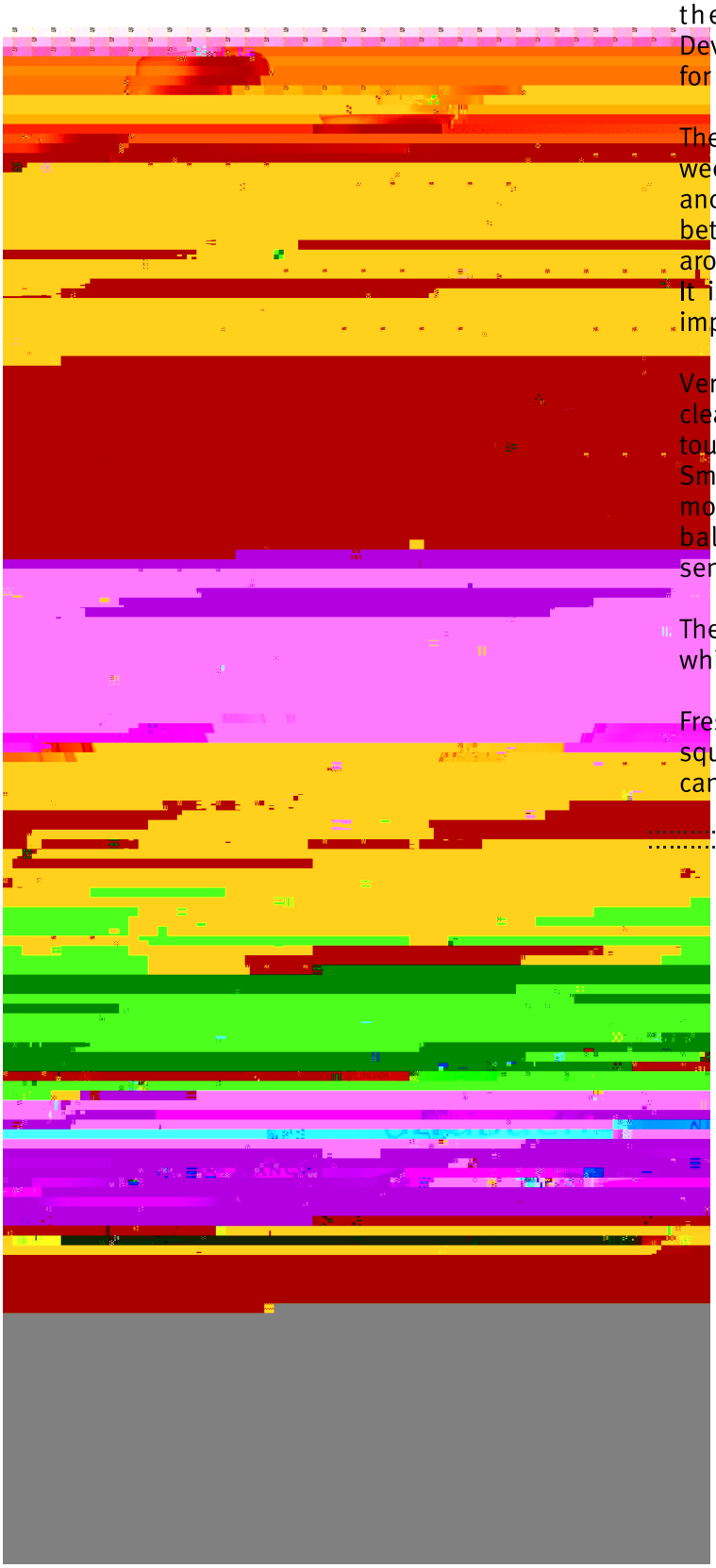
FINCAS DE
azabache



A wine from a new grape variety, Tempranillo Blanco, which was born in La Rioja and on which Fincas de Azabache has staked a great deal. In view of the enormous enological potential of this new variety, a project has been drawn up in which every detail has been perfectly planned from the very beginning. A new winery equipped with the latest technology has been built for it, a clone selected by the CIDA (Agro-Food Technology Research and Development Service) has been used and the best fields for planting the vines have been found.

The Tempranillo grape harvest started early, in the last week of August. The free-run juice is obtained by draining and is then left to ferment at a controlled temperature of between 14 ºC and 16 ºC for 14 to 16 days, producing a very aromatic white wine with a pretty bright greenish colour.
It is then aged on its fine lees for several months to improve its volume on the mouth.

Very bright greenish-straw yellow and very fruity, with clear aromas of white fruit and a well marked tropical touch.
Smooth and cool on entry with good passage through the mouth due to its high volume. Excellent harmony and balance between acidity, alcohol and organoleptic sensations.

The aftertaste is very persistent, leaving excellent hints of white fruit and a long, very pleasant finish on the mouth.

Fresh or cooked shellfish, Galicia-style octopus and even squid cooked in its ink bring out the virtues of this wine. It can also be drunk with grilled fish or fish in sauce.

100% Tempranillo Blanco

6-8 ºC

6 BOTTLES CASE	
BOTTLE CODE	8423513004754
CASE CODE	
WEIGTH	8,50 kg.
CASES PER PALET	60
LAYERS PER PALET	6
CASES PER LAYER	12
EUROPALET WEIGTH	525 kg.