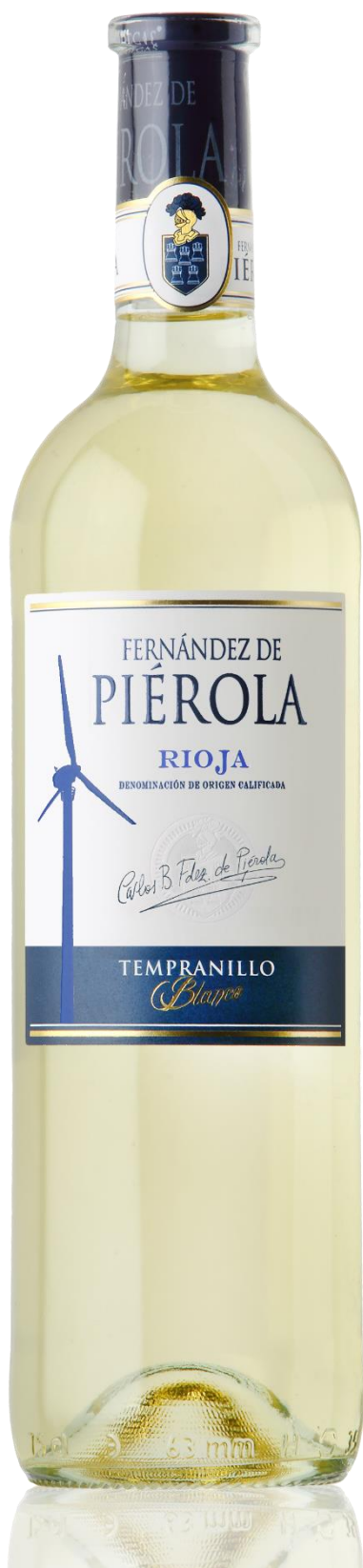




FERNÁNDEZ DE PIÉROLA

TEMPRANILLO BLANCO



GRAPE VARIETY: 100% Tempranillo Blanco.

This variety comes from a natural genetic mutation from a single cane of a red Tempranillo vine, located in 1988 in an old vineyard in Murillo del Río Leza (La Rioja).

PROCESS: Skin contact (pellicular) maceration of destalked grapes at cold temperatures before fermentation for 36 hours. The must is then carefully separated from the skins and fermented in contact with its lees stainless till tanks.

CATA

COLOUR: Straw yellow colour.

NOSE: Intense varietal aromas: tropical fruits (banana, liquefied pineapples) and certain herbal memories.

MOUTH: Voluminous and enveloping character, balanced in its acidity and alcohol, which intensifies its freshness and youth

FORMAT: 750 ml. bottles

CASES: Cases of 6 or 12 bottles

SERVING TEMPERATURE: 8º-11 ºC.