

SAN ASENSIO • LA RIOJA

ARCA

DE NOÉ RIOJA

denominación de origen calificada

.....
TEMPRANILLO
B L A N C O
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Arca de Noé TEMPRANILLO BLANCO, monovarietal de tempranillo blanco, variedad exclusiva de Rioja, cultivado en altura: en parcelas de más de 600 m de altitud. Disfruta de un vino afrutado y fresco como un aperitivo y para acompañar todo tipo de pescados y mariscos y de arroces, pastas y pescados. Uno de los vinos resultado de las últimas innovaciones de la bodega.



CATEGORY AND VINTAGE : Young White 2025 D.O.Ca. Rioja

VARIETY: 100% Tempranillo Blanco.

WINEMAKING: After a cold settling process of 24 hours, the clean must ferments at a controlled temperature in stainless steel tanks in order to enhance the aroma and all the qualities of Tempranillo Blanco. The wine is then aged on its lees for several months to further fix and enhance the characteristics of this very special white.

TASTING NOTES: Pale yellow in color with delicate greenish reflections, It appears clean and bright. On the nose, it displays an aromatic expression marked by white and tropical fruit, accompanied by pleasant sweet citrus notes and subtle hints of white flowers such as chamomile. On the palate, it is voluminous and fresh, with a mineral nuance that adds depth and complexity. The finish is enveloping and balanced, with well-integrated acidity that enhances its freshness and reinforces its fruity character.

RECOMMENDATIONS:

Food pairing: Ideal with Mediterranean cuisine, pairing especially well with seafood and dishes made with oily fish.

Storage conditions: Cool, dry place, away from light.

Recommended serving temperatura: 7°C-10°C

12.46 % Vol
Contains sulfites
Suitable for vegans

