



RUAL

White Tempranillo Barrel



TYPE OF WINE

WHITE WINE

GRAPE VARIETIES

Tempranillo 100%

ALCOHOLIC STRENGTH

13,5 % Vol.

PRODUCTION AREA

D.O.Ca.Rioja

VINEYARDS AND SOIL TYPES

Vineyard of "Tarranduz", belonging to our family state, on the foothills of the Obarenes mountains.

In Castilseco (Rioja Alta)

VINIFICATION

First we look for the optimum moment of maturation. After the grape is harvested, it goes through a pressing process from which we transfer the must to a stainless steel tank where the first clarification is carried out naturally, leaving the must clean. This must is transferred to another tank where its fermentation takes place, at a controlled temperature. Once the fermentation is finished, it is transferred to American oak barrels for several months before ending its aging in the bottle.

TASTING NOTES

Clean and bright white wine, with a lemon yellow tone and glycerine manifestation on the sides of the glass. Penetrating nose, balsamic with toasted nuances and hints of white flower.

On the palate, voluminous on entry, with a very good acidity perfectly assembled. Long and very pleasant aftertaste, which reinforces the nose sensation of soft toasted manner, combined with fresh floral notes.

It has the virtue of harmonizing its alcohol content with a marked acidity, which extends the pleasant sensation of the wine

FOOD PAIRING

AWhite meat, fish & seafood, pasta and rice.

SERVICE

6-10° C

BODEGAS RUIZ ALFAYA

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