



## TEMPRANILLO BLANCO RESERVA 2013



Within a range of wine offerings that represent experimentation and the Bodegas Bilbainas team's zeal for making even better and better wines.

White Tempranillo, a natural genetic mutation of red Tempranillo, was discovered some years back in 1988 in the Murillo del Río Leza area. Authorization to plant it was given recently and so we decided to begin to study its potential.

An early ripening varietal that is suited to cool zones.

Its fresh notes of white flowers and citrus are underlain with complexity from aging in barrels.

### WINEGROWING REGION:

D.O.C. Rioja (Haro)

### ANALYTICAL PROPERTIES:

Alcohol by volume: 12.5%

### VARIETALS:

100% White Tempranillo

### TASTING NOTES:

Aspect: brilliant yellow, with greenish highlights

### WINEGROWING:

Selection from suppliers. Vineyards in Haro (450m) and Tudelilla (740m).

Nose: white flowers and apricot, honey, spiced notes from aging in barrels. Elegant and fresh

Mouthfeel: Vibrant, fresh, mineral.

### VINTAGE CHARACTERISTICS:

The year 2013 was ideal for White wines. A cool year where we obtained very good levels of acidity and freshness.

### WINEMAKER'S RECOMMENDATIONS:

A wine that will improve in the bottle over various years.

### WINEMAKING:

8 hours of maceration with the skins. Fermentation in barrels (15 °C), stirring of the lees over the first 4 months.

### STORAGE / AGING POTENTIAL:

Wine with great potential of aging.

Aged for a total of 12 months in new French oak and one-use American oak barrels.

### FOOD MATCHING:

The perfect accompaniment for spicy dishes, seafood and fish.

Minimum 12 months aging in bottles.

