



PAGO DE VALCALIENTE BLANCO

Description:

Organic White Wine, DOCa Rioja.

100% Tempranillo Blanco. Made from selected organically grown grapes.

Alcohol content 13%.

100% organic production. Own vineyards, certificate of organic production comprising both growing and vinification procedures.

White wine made with the autochton variety from Rioja Tempranillo Blanco, aged in a 600L oak barrel and matured minimum two years.

Appearance:

Clean, bright and crystal clear to the eye. Nice glyceric legs.

A wine with amber color and golden hues.

Nose:

Very pleasant, fresh and fragrant scent. Intense aromatic of tropical fruits like pineapple and lychee. A background of nutmeg and honey with the lightest touch of cacao. Remarkable for its delicate, subtle and complex aroma

Palate:

A round and well-balanced palate that invites to tasting. Very pleasant, sweet, embracing and ample entrance with a rich gourmet touch. The presence of the fruit seems to be measured, just right. A balanced wine with a very pleasant aftertaste.

Pairing:

Creamy, blue, semi-hard cheeses. Very appropriate to pair with with meats and particularly suited for fish, rice and seafood in general.

"Can be served also on its own or in good company".

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