

NIVARIUS TEMPRANILLO BLANCO

D.O.Ca. La Rioja



WINERY

Nivarius is a high altitude wine made with grapes of indigenous Rioja varieties cultivated in our vineyards, which are located in the coldest areas of Nalda and Albelda de Iregua, in Rioja. Sorting Viuras aged more than 80 years old Maturana and Tempranillo vineyards planted with north orientation at a height of more than 800m. Hand picking in 18 kg crates. Each variety is elaborated separately in French oak “foudres” of 3,500 liters where there is also a 7 month aging on yeast. 8 month bottle aging before marketing. Long bottling improves the stunning taste of this wine.

Name:	Nivarius Tempranillo Blanco
Class:	White
Region:	D.O.Ca. La Rioja
Vintage:	2016
Grape Varieties:	100% Tempranillo Blanco
Case / Bottle Size:	6/750ml
Alcohol Volume:	14%

TASTING NOTE

Straw yellow color with green reflections; nose is complex and medium intense, marked by aromas of white fruits and flowers, fennel and a balsamic base. The palate is complex, glycerol, vertical, with a final bitterness which lengthens the feelings in the mouth nad long aftertaste.

