

FAVRE-TEMPPIA



RUEDA 2018

Rueda - D.O.



GRAPE VARIETY
Verdejo



Average age of the VINES
25 years old vines



AGEING
in stainless steel vats

DESCRIPTION

Bodegas de los Herederos del Marqués de Riscal has 220 hectares with an average age of 25 years, among which part is planted with the indigenous Verdejo grape variety. It is a versatile grape with plenty of character which adapts very well to the extreme conditions of the region, making it possible to produce fresh, crisp or barrel-fermented white wines.

Once the alcoholic fermentation has finished, the wine remains in contact with the lees in stainless steel tanks for between 1 and 2 months. The lees which are deposited at the bottom of the tank are moved weekly with the nitrogen (battonnage). After a short time of maturing, the wine will be bottled between the months of January and March following the harvest.

TASTING

Appearance: Bright, straw-yellow colour.

Aroma: The wine shows high aromatic intensity on the nose, with aromas of tropical fruit and also hints of fennel and fresh grass.

Palate: Fresh yet smooth on the palate with a slightly bitter finish which is typical on the variety, giving it a long, pleasant finish. Overall it can be enjoyed as a fresh, balanced wine.

Food pairing: This wine goes well with fish, shellfish, ham, pasta, chicken and cold meat.

Serving: Between 8°C and 10°C.



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