



**VERY FINE VINOS**  
EXPORT MANAGEMENT

# Bodegas Paco García

## Tempranillo Blanco



### TECHNICAL DATA



DOCa Rioja

In 1988 a local grower in Murillo de Rio Leza discovered that one of his red Tempranillo vines produced both red and white grapes at the same time. This spontaneous genetic mutation, very similar to what would be a case of albinism, gave birth to a new cepage, Tempranillo Blanco. It has been harvested by hand in our "La Finca del Yergo" vineyard (2014) on clay laden soils; altitude of 550 meters above the sea level.

Varietals: 100 % Tempranillo Blanco

Alcohol: 12,90 % PH: 3.23 Residual Sugar: 1.5 g/l Total Acidity: 6.81 g/l

### WINE MAKING PROCESS



Once in the winery, after destemming, the berries are placed by gravity in stainless steel tanks to macerate for several hours so as to maximise extraction of structure, aromas, colour and acidity from the Tempranillo grapes. They're then pressed (separating the skins from the pips) and the resulting must is taken to tapered and inverted tapered stainless steel tanks of 10,000 litres each, with double cold water sleeves to begin fermentation at low temperature.

Afterwards, the wine is kept on its lees for six months, half in stainless steel tanks and half in 225 litre French oak barrels. This ensures the wine is rich, smooth and creamy, yet displaying the citric fruit and floral character typical of the Tempranillo Blanco variety.

The resulting wines are then blended together and bottled, expressing their round character and persistent bouquet once released.

### TASTING NOTES



This wine shows a unique bouquet of citrus notes (lemon & orange blossom) and fruits (pineapple and banana) with hints of mint, honey and cedar wood, displaying a subtle minerality. And the mouthfeel benefits from the original Tempranillo's volume, structure and length.

Try it now, as well as further on in time, to see the evolution that its acidity, structure and time spent in barrel provide. A couple of years bottle ageing will appease its freshness and increase its finesse, it's up to you to decide when and why you prefer to drink it, but it'll always be a beautiful drop, loveliness.

### FOOD PAIRING



It pairs well white meat and stew.

### LOGISTICS



Euro pallet: Cases per pallet: 125/ 750 bottles (6v)

VMF pallet: Cases per pallet: 75/ 900 bottles (12v)

Case weight (kg): 12 bottles: 14.34 kg 6 bottles: 7.17 kg

Case x6 ean code: 8437005176232



WINES