



# CATAY

*Tempranillo blanco*



WHITE WINE 2022

VINTAGE 2022

ALCOHOL 13,5% VOL.

100% TEMPRANILLO BLANCO

SERVING CONDITION 6 - 8 °C

D.O.Ca. RIOJA ALTA

CONT. 75 cl.

Hand grape harvesting in under 200 Kg. crates. Coming from low crop yield vineyards.

## TASTE PROFILE

INTENSITY



ACIDITY



BODY



RETRONASAL

## ELABORATION

The harvested grape is kept in refrigerated rooms at 4° C for 24 hours, to reduce oxidation. After that, it is checked at a selection table. Next, it makes alcoholic fermentation at a temperature of 14 - 15 degrees celsius throughout 3 weeks. Finally, the wine is relocated to be prepared for bottling, being ready to be tasted.

## AROMA



PEACH



LEMONGRASS

## PAIRING

With a pleasant and refreshing acidity, this wine suggests dishes such as rice, cold creams or just enjoy it as an aperitif.

