

VINE ROOTS



VINE ROOTS GARNACHA BLANCA 2019

GRAPE VARIETIES

100% Garnacha Blanca (white).

TASTING NOTES

Colour: yellow lemon with greenish shades, medium intensity.

Aroma: Clean, medium intensity, hints of peach and pear, fresh and light acidity.

Taste: Dry, grapefruit, pear and caramel on the palate with medium acidity, soft tanins. medium-bodied.

FOOD PAIRING:

Temperature to be served between 7 and 10 °C.

With all types of vegetables, fish and seafood dishes.

GRAPES FROM RIOJA DISTRICT

100% Rioja Oriental.

MATURATION IN CELLAR

3 months in new French oak barrels of 225 liters.

Harvest by hand in 10 kg boxes.

Reception of specially selected grapes.

Removal of the stems without crushing the grapes.

Fermentation at controlled temperature in new French oak barrels of 225 litres.

Batonnage for 16 days. Periodic rackings with controls of quality and tasting.

ANALYSIS

Alcohol	13,20 % v/v
Total tartaric acid	5,50 g/l
pH	3,41 upH
Total sulphur	75 mg/l
Residual Sugar	3,20 g/l

ALLERGENS

Contains sulfites.

