



ILURCE TEMPRANILLO BLANCO

VINTAGE 2024

VARIETY Tempranillo blanco

VINEYARD

To make this wine, grapes from two plots are used, at different altitudes in Alfaro. The soils of both vineyards are characteristic of Alfaro, with a clay-loam texture and coarse elements on the surface.

CLIMATIC YEAR

We are facing a great vintage of fresh wines with moderate alcohol levels, a reflection of this year's mild summer with well-balanced rainfall throughout the cycle. This allowed for a relatively calm year that promised an exceptional quality harvest.

However, at the end of August the rains began (a situation that usually occurs every year, though in smaller amounts). As the harvest progressed, the storms continued, with Alfaro recording between 120 and 200 mm of rainfall during the month of September.

This forced us to intensify our work in the vineyard: frequent visits to the plots, constant sampling, and choosing the optimal harvest day to strike the balance between health and ripeness. The cool days and cold nights worked their magic, bringing the grapes to an exceptional state of maturity, resulting in exquisite fruit and wines that are balanced, aromatic, and fresh.

ELABORATION

To make this white wine, we seek to preserve the freshness of the variety, carrying out the harvest on August 17 in this vintage.

Direct pressing of the grapes, cold racking and fermentation at low temperature (15°C). Subsequent aging on lees in a concrete tank for 7 months with periodic battonages.

TASTING NOTES

COLOUR

Pale greenish yellow

AROMA

Good intensity, aromas of fresh flowers, grapefruit, pineapple and a bakery background

ON THE PALATE

Vibrant acidity that makes it have a fresh entry, very well balanced with the creaminess of the work of the lees; round, creamy and long. Fresh fruit flavor that leaves a persistent fruity taste in the mouth