





Nube de Leza García Tempranillo Blanco 2024



THE VINEYARD

In Leza García, in our continuous search for innovation in our wines, we are committed to a unique white wine, from a unique variety, the result of a capricious evolution of Tempranillo, unique in Rioja. Our own vineyard is located in Valpierre (Alto Najerilla), a limited area for vine growing due to its high altitude.

VARIETY

100% Tempranillo Blanco.

HARVEST

Night harvest, in the second week of September.

WINEMAKING

Harvested at night to preserve the freshness of the grapes and to carry out a cold prefermentation maceration to extract the desired aromas of the Tempranillo Blanco variety. Subsequently light pressing and fermentation of the clean must in stainless steel tanks.

ANALYTICS

Alcohol: 13,5% VOL.
Acidity: 5,4 g/l (tartaric)
Residual sugar: 1,7 g/l

TASTING FEATURES

- Color: Bright yellow with greenish reflections. Clean and bright.
- **Aroma:** Intense and complex on the nose, frank and very varietal with a predominance of white pome fruits such as pear and floral notes.
- **Palate:** Well structured and balanced, with a very well integrated acidity. It is round and long with a pleasant fruity finish.
- Food Pairing: Ideal for appetizers. This wine combines perfectly with spicy dishes, white meats, seafood and fish.

SERVICE TEMPERATURE

6ºC -8 ºC



