

# TITANIA

EDICIÓN LIMITADA



This White wine **100% from the White Tempranillo** variety has been elaborated in our winery located in **San Vicente de la Sonsierra in Rioja Alta**.



The main characteristic from this peculiar variety is that we get **extremely original** and distinguished wines, totally different to the Rioja whites, which are mainly elaborated with Viura grapes.

White Tempranillo is a genetic mutation from the Red Tempranillo. It shares with it the same characteristics but the genetic difference eliminates the pigmentation of the skin of the grapes, delivering very complex aromatic wines.



They are wines with a high alcoholic grade, 13,5%. In the case of Titania, with fruity aromas like peach and floral notes.



In mouth, very persistent with acidity and alcohol grade delightfully balanced.

*The history of White Tempranillo starts in 1988, when a viticulturist discovered on his Red Tempranillo vineyard a vine with this genetic mutation. He started to graft this shredded vine shoot to multiply the plant and create new White Tempranillo vineyards. Genetically is 99% the same that the red variety.*



Due to the fact, that is a variety of early maturation, we have found a localization to plant our White Tempranillo vines at 650 meters high, when the average in Rioja is 500 meters, in a clay soil which allow us to delay a complete maturation.



Titania has been fermented in stainless steel deposits at 12-14 degrees during 28 days, left on lees to obtain more structure and complexity.



After this process, it has been during 3 months in new mixed oak barrels, with staves composed of 50% French and 50% American oak, with a low/medium toasting which fully respects the typicity of the variety.



An additional 6 months rounding in bottles confers TITANIA an elegance, freshness and balance with toasty oak flavours making the wine silky and very agreeable in nose and mouth and very pleasant and easy to drink.



Ideal temperature service: 4 to 6 ° Celsius