



## AMICIS BLANCO FERMENTADO EN BARRICA

Amicis blanco fermentado en barrica (barrel fermented white) is the result of our passion for the Tempranillo Blanco variety and our motivation to make a unique wine with our region's most typical grape, considered native to Rioja.

We believe Tempranillo Blanco to be a very versatile variety with a huge potential. For all these reasons, we decided to make our very first barrel fermented white wine.

### TECHNICAL DATA SHEET

- **GRAPE VARIETY:** 100% Tempranillo Blanco
- **GRAPE HARVEST:** Hand harvesting in crates
- **WINE ELABORATION AND AGING:** Pre-fermentative cold pellicular maceration. Fermentation in 225L Russian oak barrels and subsequent aging on its fine lees with bâtonnage work for 6 months.
- **ALCOHOL CONTENT:** 14% vol.
- **SERVING TEMPERATURE:** 10-12°C
- **PERFECT WINE AND FOOD PAIRINGS:** Starters, rice dishes, nuts, white meat, grilled fish and seafood.

### FICHA DE CATA

- 👁️ **"THE APPEARANCE", LOOK:** Bright lemon yellow color with golden glints.
- 👃 **"THE NOSE", SMELL:** Prevailing aromas of stone fruit and flowering tree with light hints of nuts.
- 👄 **"THE PALATE", TASTE:** Sweet and fruity entrance, again with sweet notes of ripe stone fruit, honey and nuts.

