



HPM HERMANOS
PASCUAL
MIGUEL
RIOJA
Denominación de Origen Calificada

TEMPRANILLO BLANCO



We –Bodegas Hermanos Pascual Miguel– wanted to innovate producing a white wine that reflected our character and uniqueness. When we came up with the Tempranillo Blanco variety, we were clear about it.

This wine is made from a very new and native grape variety grown in Rioja. The fact that this variety has been developed thanks to the exclusive microclimate that can be found in our region has sentimental value for us.

TECHNICAL DATA SHEET

- **GRAPE VARIETY:** 100% Tempranillo Blanco.
- **GRAPE HARVEST:** Hand harvesting
- **WINE ELABORATION:** Wine elaborated following Jesús and Tania's indications. Pre-fermentative pellicular maceration. Low-temperature alcoholic fermentation to develop its maximum expression of aromas. Wine aged on lees for 2 months.
- **ALCOHOLIC CONTENT:** 13% vol.
- **SERVING TEMPERATURE:** 7-9°C
- **PERFECT WINE AND FOOD PAIRINGS:** Starters, white meat, fish and seafood.

WINE TASTING SHEET

- 👁️ **“APPEARANCE”, LOOK:** Clean, shiny, lemon yellow with green highlights.
- 👃 **“THE NOSE”, SMELL:** A very explosive wine. It expresses complexity but at the same time naturalness with intense aromas of tropical fruits and white flowers on a slightly rural background.
- 👄 **“THE PALATE”, TASTE:** This wine is unctuous and inviting on the palate entrance, followed by a citric and fresh touch. Also noteworthy is its freshness, power and hints of tropical fruit. With regard to its acidity, it is perfectly balanced with the alcoholic content, which makes it a wine with volume and a long aftertaste.

