

TRITIVM



ESENCIA 2018

A different white wine, starting with the color with an orange touch, due to the fermentation of the grapes with its skins. We use centenary vineyards and we combine clay amphora and french burgundy oak barrels, following the biodynamic philosophy from the making to the bottling. Great subtlety.

	Varieties	Viura, Malvasía, White Garnacha and White Tempranillo
	Altitud	436 meters
	Harvest	Manual in boxes of 15 kilograms
	Elaboration	Viura 70% y Malvasía 30% in a clay amphora of 750 liters. It ferments and rest with it's own skins for 6 months. White Garnacha and White Tempranillo ferments in a burgundy french oak barrel 228 liters and we make a cupage with all.
	Alcohol degree	13,5%
	DOCa	Rioja
	Sub zona	Rioja Alta
	TASTING NOTES	
	VISUAL: Bright and clean, light gold with orange tones. NOSE: Walnuts, sweet figs, toasted almonds, roasted apple, and fennel. MOUTH: Evidence of fermentation with its skins, richness of flavors, dry fruits, citric, mango, white flowers, delicate with an herbal touch, powerful and balanced. A bit unctuous and long finish.	
PAIRING White meats, lobsters and seafood.		