



WINES IN CLAY- ESENCIA BLANCA

We use centenary vineyards and we combine clay amphora and french burgundy oak barrels, following the biodynamic philosophy from the making to the bottling

Varieties	5% Malvasía 45% Viura 25% White Tempranillo 25% White Garnacha
Altitud	436 meters
Harvest	Manual
Elaboration	Viura and Malvasia in a clay amphora 750 l. It ferments and rest with it's own skins for 9 months. White Garnacha and White Tempranillo ferments in a burgundy french oak barrel 228 litters and we make a cupage with all after 11 months
Alcohol content	14%
DOcA	Rioja
Sub region	Rioja Alta



TASTING NOTES

VISUAL: Bright and clean, light gold with orange tones

NOSE: Walnuts, sweet figs, toasted almonds, roasted apple, and fennel

MOUTH: Powerful and balanced. A bit unctuous and long finish

PAIRING

White meats, lobsters and seafood