



BODEGA MARQUÉS DEL SILVO

MARQUÉS DEL SILVO WHITE



COUNTRY	Spain
APPELLATION	Rioja D.O.C.a.
GRAPE VARIETY	White Tempranillo
AGE OF VINES	>35
FARMING	Sustainable farming. Zero residue wine.
SOIL	Clayey-calcareous soils, poor in organic matter.
ALTITUDE	560 - 700 m.
VINIFICATION	Fermentation in steel tanks at temperature of 12°C. We avoid malolactic fermentation to preserve acidity and natural fruitiness.
PAIRING	Perfect pairing with seafood such steamed clams, grilled fish steaks, white meat, stir-fry and cheese.

TASTING NOTES

Pale yellow on grey background. Elegant and intense on the nose, combining fruity notes, with aromas of white fruits like apples. Soft on the palate, buttery texture with a spicy touch and a long floral finish.

RATINGS

- **Gold Gilbert & Gaillard.** vntg 2022

LOGISTICS

6 pack : 24 x 16 x 32.5 7,2 Kg	VMF:	140 C/6	70 C/12
12 pack : 32 x 24 x 32.5 16 Kg	EUROPALLET:	125C/6	60 C/12