



# BODEGA MARQUÉS DEL SILVO

## MARQUÉS DEL SILVO TEMPRANILLO WHITE



### COUNTRY

Spain

### APPELLATION

Rioja D.O.C.a.

### VARIETY

Tempranillo White

### AGE OF VINES

>35

### FARMING

Sustainable farming. Zero residue wine.

### SOIL

Clayey-calcareous soils, poor in organic matter.

### ALTITUDE

560 - 700 meters.

### AGING

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.

## LOGISTICS

|               |                                |                  |         |         |
|---------------|--------------------------------|------------------|---------|---------|
| <b>Cs/6:</b>  | 24cm x 16cm x 31cm   7.2 Kg    | <b>WMF</b>       | 140 C/6 | 70 C/12 |
| <b>Cs/12:</b> | 32cm x 23.8cm x 31cm   14.3 Kg | <b>EUROPALET</b> | 125 C/6 | 60 C/12 |