

Description:

Rioja Vega Tempranillo Blanco Reserva is an elegant white from the Rioja region of Spain, crafted from the rarely seen white mutation of the Tempranillo grape. Aged for 12 months in a combination of American and French oak barrels, it displays a golden hue and a rich, layered profile. The wine combines aromas of ripe peach, citrus zest, and toasted almonds with a creamy texture and a long, harmonious finish.

Tasting Notes:

Peach, Citrus Zest, Almond, Vanilla, Honey, Toasted Oak

Allergens: Contains sulphites.

Dish Pairing:

- Roasted chicken with saffron
- Grilled seabass or cod
- Creamy risotto with mushrooms
- Aged manchego cheese

Talking Point:

Tempranillo Blanco was only officially recognised in Rioja in 2008, making it a relatively rare grape variety. Rioja Vega was among the first producers to experiment with it, showcasing how the white mutation can achieve remarkable complexity and elegance while staying true to the region's winemaking heritage.