Rioja Vega Tempranillo Blanco

**Description:**

A richer, barrel-fermented white Rioja made entirely from Tempranillo Blanco. Rioja Vega's version combines ripe citrus and stone fruit with a touch of tropical fruit, white flowers and gentle smoky, toasty notes from the oak. Six months ageing on fine lees gives the wine a silky, rounded texture, while the grape's natural acidity keeps the richness in check. There's plenty going on here, making it a particularly good choice for anyone who normally reaches for Chardonnay.

**Tasting notes:**
Peach, grapefruit, tropical fruit, lemon, white flowers, toasted oak, subtle smoke

**Allergens:**
Contains sulphites.

**Dish Pairing:**

- Roast chicken with lemon and herbs
- Grilled or baked sea bass
- Prawns or lobster
- Salt cod croquettes

**Talking Point:**

Rioja Vega has been making this wine as a way of showing what Tempranillo Blanco can do beyond the lighter, fresher style of white Rioja. The grapes come from a dry-farmed hillside vineyard, with half the vines trained as bush vines and half on trellises. Fermentation takes place in oak barrels, followed by six months on the fine lees with regular bâtonnage. That combination gives the wine its lovely creamy texture while retaining plenty of freshness.