



ES-ECO-035 RI Agricultura UE



PASSION FOR TERROIR



clípeo

100 % WHITE TEMPRANILLO

Organic Wine

Vineyards planted almost 600 meters on terraces of clay-limestone soil and boulders in Alto Valle del Najerilla. This variety arose by an exposed genetic mutation of a strain of Tempranillo Tinto discovered 20 years ago, our vineyards being the oldest. Organic cultivation.

D.O. Ca. Rioja.

White 100% Tempranillo.

🍇 ECO.

Harvest:

Carefully manual harvested in 15kg boxes.

Yeast:

Natural not added.

Winemaking:

Despalillado' and vertical press with little pressure. Static defrosting and fermentation at 18° in stainless steel tanks. It stays on lees between 2 and 3 months.



Very bright straw yellow.



Discreet with notes of pineapple, reineta apple and white flowers.



Fresh, at the same time voluminous and with balanced natural acidity. Pineapple.

Pairing:

White meats, seafood, fish.

Temp. service: 8-10°

CLÍPEO WINES S.L.

C/ Briones, 9. 26338 - San Vicente de la Sonsierra (La Rioja).

T_ +34 941 545 081 · E_ info@clipeowines.com · W_ www.clipeowines.com